

Sadie Family Columella 2024

Our Signature wines spearhead our viticultural and vinicultural developments and the yearly renewed implementation of more finite and precise workings. The incremental growth of Mourvèdre, Carignan, Cinsaut, Tinta Barocca, and Pinotage in the final blend has contributed much to the depth and complexity of the tannins. The fruit purity has also been lifted, with remarkable freshness on the palate. The Columella has taken on many dimensions and interpretations over time, with quality being the central pillar, but more recently, the response to terroir has been more linear.

This 2024 Columella shows the customary Mediterranean spicy herbal aromas, with peppery notes and violet accents. It has a lot of fresh red fruit, mulberry, and graphite aromas, along with some dried figs. On the palate the wine displays chalky firm tannins. We believe it is some of the best and most complex tannins we have managed to capture in Columella. The tannins and mouthfeel have been our absolute focus for the past eight years, and we have spent much time studying the various post-fermentation extraction points and pressing dates.

variety : Shiraz | Syrah, Mourvèdre, Grenache, Carignan, Cinsaut, Tinta Barocca & Pinotage

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 1.8 g/l pH : 3.47 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2026 Tim Atkin SA Report - 100 Points

ageing : The wine spends 12 months on the lees in tight-grain French oak barrels, just 5% of them new, and is then racked into big oval casks (foudres) for an additional year of maturation on the fine lees. After two years the wine is bottled unfiltered and unfiltered

about the harvest: Hand sorting of individual berries of the entire production in small "strawberry" cases.

in the cellar : Fermentation takes place spontaneously in 3300 litre open concrete fermenters for about three weeks at a temperature of 24 °C and is then followed by a post-fermentation maceration of another three weeks. No additions are made to the fermenting wine. Pressing takes place in a traditional basket press and the wine is transferred to the barrel (10% new) for malolactic fermentation.

