

SADIE FAMILY WINES KOKERBOOM



Old-Vine Semillon / Groendruif (*South African synonym*). Named for the striking aloe plants that grow near the vines. Waxy aromas with lime, green apple and riper pear. Pure, generous fresh fruit flavors and mineral qualities with beeswax, chamomile and cleansing lime on the finish. Beautiful acidity and tannin balance. A rich wine with pure volume and massive texture. It's a distinctive style of Semillon, one that will cellar beautifully for a decade or more. Organic.

From Sadie's Old Vine Series: 8 old vine parcels that are bottled individually from some of the oldest and most historic vineyards in South Africa. The grapes (A field blend of Semillon Blanc and Semillon Gris) are grown in the Citrusdal Mountains of Swartland, South Africa. The soil is Decomposed Table Mountain sandstone formations with a high iron content. The vines were planted in the 1930s and are now one of Swartland's few remaining plantings of old-vine Semillon. The highest vineyard under their care, it requires a load of logistics to get the grapes down to the winery: the journey to the vineyard takes about 4 and a half hours, after which the grapes are placed in the cool room for the night. The next day the grapes are sorted and the whole bunches go into the press. Fermentation in old *foudres*. Fermentation takes about 10 days to start and normally requires 6-8 months to complete. By then the malolactic fermentation would usually have come to completion as well. Aged in cask for the entire first 12 months on the fermentation lees and bottled from the lees.

Sadie Family Wines was founded by Eben Sadie in 1999, with the initial vintage release in 2000. Following a period as a surfer, in his youth Eben travelled and worked the world's wine regions (including Germany, Austria, Oregon, California, France & Spain). Today Eben is considered one of the great preservationists and visionaries in the new generation of South African winemakers. He takes incredible care in the vineyards and everything is done by gravity and hand. Concrete and wooden open fermenters are used. The wines are matured in large, old foudres and or concrete casks with minimal intervention. The goal is to allow the wines show their truest character and sense of place. As Eben says 'It's a very pure way of producing the wine'.

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Tasting Note:

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Shelf Talker:

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