

SADIE FAMILY WINES SKERPIOEN



A field blend of Old-Vine Chenin Blanc / *Steen* (*South African synonym*) and Palomino / *Vaalblaar* (*South African synonym*). Skerpioen (Scorpion) has very saline and mineral qualities and some chamomile flower and straw aromas, filled in with good fruit concentration, gripping tannins, firm acidity and an intense saline finish. Drinking well now; it is arguably Sadie's white that is the most accessible at an early stage. Will also benefit from more time in bottle. Pairs well with baked white fish, smoked dishes, white meat and complex salads. 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. From St. Helana Bay, a very unique location halfway between Dwarskersbos and Elands Bay on the West Coast of Swartland, South Africa. The vineyard is 1.25 miles from the ocean and is one of the coolest sites in the district, a very dry climate with intense south-easterly winds. The soil is chalky (limestone) with a sandy top layer. The vines are over 65-years-old. After harvesting, the grapes are placed in a cooling room, then whole-bunch pressed. Spontaneous fermentation in two old *foudres*, which can take 5 days or more to start and may continue 1-6 months, and sometimes it only finishes in the following spring, by which time the malolactic fermentation has come to completion as well. Aged in cask on the fermentation lees for the entire first 12 months.

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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