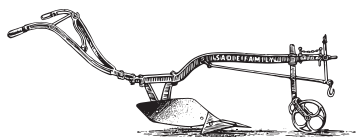




THE  
SADIE FAMILY  
RELEASE

2023



THE SADIE FAMILY WINES PTY LTD

## RELEASE 2023

### VINEYARDS



#### Location

Paardeberg (5 vineyards), Kasteelberg (3 vineyards), Malmesbury (1 vineyard), Piquetberg (1 vineyard)



#### Grapes

Syrah, Mourvèdre, Grenache, Carignan, Cinsaut & Tinta Barocca



#### Ageing

24 Months prior to bottling



#### Soils

Granite, Slate, Gravel & Sandstone formations.

### TECHNICAL DETAILS



#### Yield

32 hl/ha



#### Alcohol

14,01 %



#### Residual Sugar

1,8 g/L



#### pH

3,42



#### Total Acidity

5,7 g/L



#### Total Sulphur

85 mg/L



# Columella

## 2021

**VINIFICATION** | Hand sorting of individual berries of the entire production in small “strawberry” cases. 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 (5% new) for malolactic fermentation.

**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.

**NOTES** | 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 and Tinta Barocca in the final blend has contributed much to the depth and complexity of 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 2021 vintage of Columella displays extremely bright red fruit aromas. The wine is incredibly fresh, and the 24 months of ageing in old casks are unmarked; it almost seems like the fruit is still hanging on the vine. Some velvety spicy herbal aromas of the bush come through on the aromatics, and then violets and perfumes followed. There are darker, deeper lines of graphite, black olive and cedarwood aromatics, and the structure of the wine is quite seamless; the tannins flow into the acidity at the end of the palate. It is incredibly balanced, and delicate layers of stitching make up this wine. Time is your friend on this one.