



2020

Kokerboom

Swartland, South Africa

THE SADIE FAMILY WINES PTY LTD.

HISTORY

The Kokerboom vineyard consists of around 80% white Green Grape and 20% red Green Grape. The grapes are picked together and pressed simultaneously. The wine is one of the richest wines Sadie Family Wines has produced with pure volume and massive texture. The Semillon ripens very well due to the high solar radiation and the grapes enter the cellar between 13.5 - 14% alcohol.

VINIFICATION

The grapes are picked in the Citrusdal Mountain and begin their journey to the vineyard, which takes about 4 and a half hours, to return to the cellar at the end of the day and then place the grapes in the cool room for the night. The next day the grapes are sorted and the whole bunches go into the press, lasting 3 hours. In that time, a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to one old foudres for fermentation.

The juice composition of the Kokerboom vineyard is typically low in natural nitrogen and yeast nutrients; and the fermentation takes about 10 days to start and normally equires 6 - 8 months to complete. By then the malolactic fermentation would usually have come to completion as well. The wine is left in cask for the first 12 months on the fermentation lees and bottled from the lees. Sulphur is added 2 - 3 weeks prior to bottling to ensure it is evenly distributed throughout the tank.

TASTING NOTES

The wine displays a purity of fresh fruit flavors and mineral qualities with some waxy aromas of lime, green apple and riper pear. The acidity and tannin balance are possibly the better of equilibriums Sadie Family Wines had had in this wine in years.

TECHNICAL INFORMATION

VARIETALS:	80% Semillon Blanc, 20% Semillon Gris
ALC:	14%
RESIDUAL SUGAR:	2.2 g/L
TOTAL ACIDITY:	5.9 g/L
PH:	3.25
TOTAL SULPHUR:	72 mg/L

