



2020

Mev. Kirsten

Stellenbosch, South Africa

THE SADIE FAMILY WINES PTY LTD.

HISTORY

The vineyard, in Stellenbosch-Jonkershoek Valley, is in very good standing and this year Sadie Family Wines did the last interplanting of about 100 vines that will root and re-graft next year.

Over the past 15 years, the wine has gained elegance carried by immense texture, density and power. Of all the singular sites, this is the only one that has the capacity to produce a wine of such volume and weight without any excessive notions. The texture and length of the wine just call everything to perfect discipline. This wine will benefit with time in the bottle.

VINIFICATION

The younger vines in this vineyard ripen about two weeks prior to the old vines, so they are picked first but are still vinified separately. Whole bunch pressing occurs into old 500 litre casks for the young vines and into an old foudre for the old vines. In time the younger fraction will also be included in the final blend. Settling is for about 12 hours during the two pressings and the turbid juice is transferred the next morning.

There is a slightly longer allowed settling time for the Mev. Kirsten vineyard as the fermentation can be quite reduced if too many impurities enter into the fermentation stage. The wine is left in casks and foudre on the fermentation lees for the entire first 12 months and then bottled from the lees. Two weeks prior to bottling the wine is transferred to a blending tank where sulphur is added for protection during bottling. The wine normally settles to perfect clarity and can then be bottled unfiltered.

TASTING NOTES

The 2020 displays spicy and light tropical aromas with some Golden Delicious apple characteristics, solid tannins and a very firm and gripping acidity. At this point the wine is quite soft-spoken and the minerality and bright fine linear texture mark this vintage. It is a wine with immense weight to it, it moves so elegantly and swiftly.

TECHNICAL INFORMATION

VARIETALS:	Chenin Blanc
ALC:	13.5%
RESIDUAL SUGAR:	1.7 g/L
TOTAL ACIDITY:	6.4 g/L
pH:	3.19
TOTAL SULPHUR:	68 mg/L

