



THE SADIE FAMILY WINES PTY LTD.

2020 Pofadder

Swartland, South Africa

HISTORY

Cinsault was the workhorse red variety that played an undeclared role in some great red blends. It was an obvious candidate for inclusion in any historical edition of wine, although it poses many challenges in the vineyard as well as in the cellar, including the difficulty of keeping yields down and attaining perfect ripeness, plus its very oxidative character.

In 2020 Sadie Family Wines decided to reduce the percentage of whole cluster bunches in the fermentation to 50% on the Pofadder vineyard. This Pofadder is firmly believed to be easily one of the best Sadie has ever bottled; and the overall equilibrium is just on another level altogether. The wine has immense purity of fruit and brightness but the layering of the tannins in the texture and the overall balance are in another class.

VINIFICATION

Concrete tanks are filled with whole cluster to about 50% and then destem 50% to get some juice in the tank to have the initiation of fermentation. The fermentation occurs for about 30 days on the skins and then grapes are pressed in an old basket press. After pressing, the wine is transferred into 28 year old conical wooden casks - the age and the saturation of the wooden staves make for a very slow reaction of the resultant wine with oxygen. The wine is left on the lees for 11 months and then racked to another concrete tank for an additional month to settle clean. Two weeks prior to bottling from the fine lees, sulphur is added.

TASTING NOTES

The wine holds massive volumes of bright-red fruit and lifted aromatics; and upon smelling the wine the expectation is that it would be very soft on the pallet - but then firm tannins are met.

TECHNICAL INFORMATION

VARIETALS:	Cinsault
ALC:	13%
RESIDUAL SUGAR:	1.4 g/L
TOTAL ACIDITY:	5.7 g/L
pH:	3.22
TOTAL SULPHUR:	64 mg/L

