



THE SADIE FAMILY WINES PTY LTD.

2020
Skerpioen
Swartland, South Africa

HISTORY

Skerpioen is a wine from a very unique location halfway between Dwarskersbos and Elands Bay on the West Coast. One of the most amazing aspects of this location is the fact that the soils are chalky (limestone). It is also one of the coolest parts of the Swartland region, located a mere 2km from the Atlantic Ocean, but it is also a very dry area with an average rainfall of around 300mm per year.

This location in St. Helena Bay is home to some of the most intense south-easterly winds and the old vines look almost abused after having been battered by winds and blowing sand for years and years.

VINIFICATION

After harvesting, the grapes are placed in a cooling room to reduce the temperature, since pressing warm grapes comes with its own series of problems. Whole bunch pressing occurs, a process that takes about 3 hours during which time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two old foudres for fermentation.

Natural fermentation can sometimes take up to 5 days or more to start. The fermentation continues from 1 to 6 months and sometimes only finishes the following spring, by which the malolactic fermentation would have come to completion as well. The wine is left in cask on the fermentation lees for the entire first 12 months and bottled from the lees. Sulphur is added 2 weeks prior to bottling.

TASTING NOTES

The 2020 Skerpioen displays the usual very saline and mineral qualities and some chamomile flower aromas; and with further development and time some wheat straw characteristics also appear – and all of that is filled in with gripping tannin and a firm acidity. The 2020 vintage is slightly more concentrated than the previous two vintages and is drinking well now, but will benefit much of about 5 years in bottle. The Skerpioen is arguably our white wine that is the most accessible in any vintage at an early stage.

TECHNICAL INFORMATION

VARIETALS: **Chenin Blanc and Palomino**
ALC: **12.5%**
RESIDUAL SUGAR: **1.7 g/L**
TOTAL ACIDITY: **5.6 g/L**
PH: **3.13**
TOTAL SULPHUR: **68 mg/L**

