



THE SADIE FAMILY WINES PTY LTD.

# 2020 Skurfberg

Swartland, South Africa

## HISTORY

The Skurfberg Mountain is part of the Citrusdal mountain area and the word Skurfberg (Rugged Mountain) mainly refers to the edgy and rough appearance of the mountain. The soil is mainly decomposed Table Mountain sandstone formations and tends to be very sandy.

It is a truly great site for Chenin and it is most unusual that such a warm and dry area still produces wines with this enormous texture and freshness. This 2020 vintage of Skurfberg was a very limited production as yields again dwindled down, the drought in the Cederberg Mountains continued and we opted to reduce the yield in order to save reserves.

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## VINIFICATION

The grapes are picked in small crates and then placed in a cooling room to reduce the temperature. This is an essential step because of the temperatures in the Swartland; and pressing warm grapes comes with a series of potential challenges.

The cooling process is followed up by whole bunch pressing. The process takes about 3 hours and during this time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two older foudres where it is left undisturbed until natural fermentation starts.

Fermentation can sometimes take up to 10 or more days to initiate and can last anything from 1 to 6 months, sometimes only finishing during the next spring, by which time the malolactic fermentation would often have come to completion as well. The wine is left in cask on the fermentation lees for 12 months and bottled from the lees. Sulphur is added 2 weeks prior to bottling and bottle directly from the cask.

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## TASTING NOTES

This 2020 is an incredibly compact and viscous expression of Chenin Blanc and the stonefruit and peach skin aromas are followed up by a very mineral expression and some tropical aromas in the background. The tannins are smooth and the acidity is perfectly nestled inbetween the fruit and the tannin.

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## TECHNICAL INFORMATION

VARIETALS:       Chenin Blanc  
ALC:               14%  
RESIDUAL SUGAR: 2.4 g/L  
TOTAL ACIDITY:   6.2 g/L  
PH:                3.28  
TOTAL SULPHUR:  72 mg/L

