



THE SADIE FAMILY WINES PTY LTD.

2020
SOLDAAT

CITRUSDAL MOUNTAIN * PIEKENIERSKLOOF * SOUTH AFRICA



Grenache is one of the most planted red varieties globally and had a greater presence in the early 1900's in South Africa. Recent indications are making a come-back and many new vineyards have been planted lately. The reality is that young Grenache tends to over-produce and in many respects its big previous downfall can be linked to this fact, but when a vineyard comes of age and/or is planted in a less forgiving site with reduced fruit load, it can compete with the most elegant and refined reds of the Mediterranean climate.

VITICULTURE/VINIFICATION

Concrete tanks are filled with whole cluster grapes to about 60% and then destem 40% to get some juice in the tank to have the initiation of fermentation. Fermentation lasts for about 30 days on the skins and then the grapes are placed in an old basket press. After pressing, the wine is transferred back into concrete, therefore the fermentation on the skins, pressing and the subsequent ageing all take place in 33Hl concrete tanks. The wine is left for 8 months on the lees and then racked to another concrete tank for an additional 4 months to settle clean. Three weeks prior to bottling sulphur is added and bottled from the fine lees.

The fermentation of the Soldaat vineyard is a wonderful experience in the cellar since the red strawberry, cherry and pomegranate kind of fresh fruit aromas and perfumes fill the entire space; and these and similar flavors are to be found in the resultant wine. Grenache is a grape that completely translates the terroir into liquid.

TASTING NOTES

The purity of fruit and transparency of the wine, with very earthy notes, develop into greater complexity with time – this is the main characteristic here alongside the fresh fruit aromas. The tannin textures do reward those that have the nerve to wait and allow the wine to mature properly for 5 – 8 years minimum.

TECHNICAL INFORMATION

VARIETALS:	100% Grenache
ALC:	13.5%
RS:	1.7 g/L
TOTAL ACIDITY:	5.7 g/L
TOTAL SULPHUR:	72 mg/L
PH:	3.35

SCORES

95 points, Platter's, November 2021

