

Sadie Family

Sadie Family Old Vine Series Treinspoor 2023 is an expressive single-varietal Tinta Barocca, grown in the Swartland and revered for its profound ability to transport terroir into the bottle. With its spicy aromas, earthy depth, and substantial structure, this wine is built for the long haul.

THE SADIE FAMILY

Old Vine Series Treinspoor 2023

Swartland, South Africa

Region and Vineyards

The Treinspoor vineyard is located in the Malmesbury area of the Swartland, adjacent to the old railway line that lends its name to this wine. The vines grow in a unique mix of alluvial soils, rich in sandstone, granite, and quartz formations, which contribute to the wine's distinctive minerality and complexity.

The vineyard's old bush vines, trained over decades, form a natural canopy that protects the fragile, thin-skinned **Tinta Barocca** grapes from the intense Swartland sun. This balance between protection and exposure is critical for the development of concentrated fruit flavors and well-structured tannins. With a yield of just 30 hl/ha, the vines produce grapes of remarkable character and intensity.



The **2023 vintage** was crafted with meticulous attention to detail to preserve the authenticity and expression of the **Tinta Barocca** grape. Harvested by hand, the grapes were fermented with a mix of 50% whole clusters and 50% destemmed berries, ensuring a balance between structure and finesse. The fermentation process lasted 25 to 30 days, using only gentle bucket overs to avoid over-extraction, as Tinta Barocca naturally contains an abundance of tannins.

Post-fermentation, the wine was gently pressed using an old basket press and aged in 28-year-old conical wooden casks for 11 months. These neutral casks allow a slow interaction with oxygen, preserving the purity of the wine while adding subtle textural depth. After this, the wine was transferred to a concrete tank for one additional month to settle naturally before bottling with minimal sulphur addition (65 mg/L).

WINES PTY LTD



Alcohol:13,00 %

Composition: 100% Tinta Barroca







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Tasting Notes

- Color: Deep purple with a vibrant, youthful hue.
- Aroma: Complex aromas of spices, freshly ploughed soil, and dark purple fruits like plum, complemented by herbal undertones.
- Palate: Concentrated and tightly structured, with intense flavors of ripe red fruits, earthy depth, and fine, Nebbiolo-like tannins. The vibrant acidity and layered texture promise great aging potential, while the finish lingers with a refined, spicy persistence.

Did You Know?

Tinta Barocca, often considered one of the Swartland's most significant red varieties, is celebrated for its ability to communicate terroir. Its origins and thin skin make it particularly suited to reflecting the soil and climate in which it is grown, a trait that has earned Treinspoor its place as a signature wine in the Sadie Family's Old Vine Series.

Wine Pairing Ideas

- Braised Lamb Shank: The wine's earthy and tannic profile complements the rich, savory flavors of slow-cooked lamb.
- Duck Confit with Plum Sauce: Enhances the fruit-forward aromas and balances the wine's structure.
- Wild Mushroom Risotto: Highlights the earthy and spicy notes while softening
- Aged Gouda: The wine's robust tannins and acidity pair beautifully with the cheese's nutty complexity.

Robert Parker (RP): 96 Points (2022)

Stately and refined on the nose, the 2022 Old Vine Series Treinspoor expresses dark red fruit with ripe black cherry and spiced plum essences. Medium-bodied and with 13% alcohol, the palate displays elegance and finesse, offering a balanced frame of fine-grained tannins with seductive mineral tension. For those who have never tried this bottling, many elements will be familiar and pleasurable, offering fantastic action with layers of complexity before ending with a long lingering finish that shines with bold tannins. 7,500 bottles were produced from 50% whole-cluster grapes.



