



Sadie Family

Sadie Family Skurfberg is a powerful and textured Chenin Blanc , born from ancient bush vines in the rugged Citrusdal Mountain region, embodying both precision and longevity.

THE
SADIE FAMILY
WINES PTY LTD

Old Vine Series Skurfberg White 2024

Swartland, South Africa

Region and Vineyards

Skurfberg is sourced from the **rugged Citrusdal Mountain**, an area named for its rough, edgy terrain, with soils primarily composed of **decomposed Table Mountain sandstone formations**. This vineyard is **dry-farmed** and features **ancient bush vines**, which are perfectly adapted to the warm and dry conditions of the region.

Despite the arid climate, the vineyard produces wines with exceptional texture and freshness. The **low yield of 23 hectoliters per hectare** ensures concentrated and high-quality fruit, with the vines thriving at an elevation that balances ripeness and acidity.

Winemaking

The grapes are harvested in **small 20kg crates** and immediately placed in a cooling room to stabilize their temperature, a crucial step in the Swartland's often extreme harvest conditions. The fruit undergoes **whole-bunch pressing**, a gentle process that lasts about three hours, allowing for a natural settling of the juice.

The juice is then transferred to **old oak foudres**, where it undergoes a **natural fermentation** that can span from 1 to 6 months, often completing malolactic fermentation simultaneously. The wine is aged on its **fermentation lees for 12 months**, adding depth and complexity, and is bottled directly from the casks with minimal intervention, preserving its purity.

Tasting Notes

- **Color:** Pale gold with a radiant clarity.
- **Aroma:** Distinctive notes of Granny Smith apple, pear skin, and lanolin, complemented by a hint of citrus zest and mineral undertones.
- **Palate:** Textured and voluminous, with a rich viscosity balanced by cutting acidity. The wine offers layers of orchard fruit, herbal nuances, and a saline finish, suggesting exceptional aging potential.



Alcohol :14,10 %

Composition: 100% Chenin Blanc



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Did you know?

The name **Skurfberg**, meaning "Rugged Mountain," refers to the harsh yet stunning terrain where this vineyard thrives. Despite the warm, dry conditions, the vineyard produces Chenin Blanc with remarkable freshness and longevity, a true testament to the unique terroir.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's acidity and texture complement the savory and citrus notes of the dish.
- **Grilled lobster with garlic butter:** Its richness and salinity enhance the sweetness and depth of the lobster.
- **Butternut squash soup with sage:** The wine's orchard fruit and herbal nuances align beautifully with the creamy, earthy flavors.
- **Aged Manchego cheese:** The wine's acidity and lanolin notes balance the nutty and savory character of the cheese.



Robert Parker (RP) : 95 Points (2022)

Coming from the most northerly aspect of the range, the 2022 Old Vine Series Skurfberg opens with a waxy nose and notions of dusty yellow apple and Meyer lemon with white melon. Medium-bodied and with 13% alcohol, the palate reveals a fine mineral tension with a delightful kiss of sea spray before displaying a classic, food-friendly phenolic bitterness. The wine glides into a long, lingering and subtly spiced finish. Only 4,200 bottles were produced.



Vinous (Antonio Galloni) (VN) : 94 Points (2018)

The 2018 Skurfberg, Sadie's Chenin Blanc from Olifantsrivier, has a very neutral, pressed flower bouquet that is much more backward than the other crus. The well-balanced palate presents veins of marmalade and orange peel, wonderful tension and superb precision on the finish. Though backward at the moment, this will certainly repay cellaring. (11/2019)

