



Sadie Family

Sadie Family Old Vine Series Skerpioen White 2022 is a rare and exceptional blend of Chenin Blanc and Palomino, grown in one of South Africa's most unique coastal terroirs, combining salinity, vibrant acidity, and profound minerality.

THE
SADIE FAMILY
WINES PTY LTD



Old Vine Series Skerpioen White 2022

Swartland, South Africa

Region and Vineyards

The **Skerpioen vineyard**, located between **Dwarskersbos** and **Elands Bay** on South Africa's rugged West Coast, is among the country's most distinctive viticultural sites. The vineyard lies just **2 km from the Atlantic Ocean**, where strong coastal winds and cool sea breezes temper the otherwise arid climate. With an annual rainfall of only **300 mm**, this site is one of the driest in the **Swartland**.

The vineyard is characterized by its **chalky limestone soils** topped with sand, imparting a unique salinity and minerality to the wine. These soils, with an unusually high pH of **up to 9**, are rare in South Africa and highly prized for their ability to produce grapes of exceptional character. The **old bush vines**, many over 60 years old, endure extreme conditions, including fierce winds and shifting sands, resulting in low-yielding, highly concentrated fruit.

Winemaking

The **Chenin Blanc** and **Palomino** grapes for **Skerpioen 2022** were hand-harvested at optimal ripeness to preserve their vibrant acidity and distinctive aromatics. After harvesting, the grapes were cooled to counteract the high ambient temperatures, often exceeding **35°C** during the harvest period. A **gentle whole-bunch pressing** was employed over three hours to extract the purest juice with minimal phenolic influence.

The juice underwent natural fermentation in **neutral acacia and oak foudres**, a process that started slowly, sometimes taking up to five days to initiate. Fermentation progressed gradually, often lasting up to **six months**, with occasional completion in the following spring. The wine was aged on its lees for **12 months**, which contributed to its textural complexity and depth. Bottling was carried out directly from the lees with minimal sulphur addition, preserving the wine's purity and vibrant character.

Alcohol :13,40 %

Composition: 50% Chenin Blanc,
50% Palomino Fino



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Tasting Notes

- **Color:** Pale straw with bright, crystalline highlights.
- **Aroma:** Fresh citrus and lime, with notes of **chamomile** and a distinctive saline undertone.
- **Palate:** Crisp and mineral-driven, with flavors of citrus zest, green apple, and subtle herbal nuances. The finish is long, saline, and refreshing, showcasing the unique maritime terroir of the vineyard.

Did You Know?

The **Skerpioen vineyard**, named after the Afrikaans word for "scorpion," highlights the harsh environment these vines thrive in. Its chalky soils and proximity to the ocean create a rare saline quality often compared to some of the world's best coastal vineyards, such as those in **Chablis** or **Santorini**.

Wine Pairing Ideas

- **Fresh Oysters with Lemon:** The wine's saline notes enhance the briny freshness of oysters.
- **Grilled Lobster with Herb Butter:** Complements the richness of lobster and highlights the wine's minerality.
- **Goat Cheese Tart:** Pairs beautifully with the wine's vibrant acidity and herbal complexity.
- **Ceviche with Lime and Chili:** The citrus flavors and refreshing acidity of the wine balance the dish's brightness and spice.



Robert Parker (RP) : 96 Points (2022)

Made from Chenin Blanc and Palomino, the 2022 Old Vine Series Skerpioen displays aromas of wax melon with hints of sea spray and lemon skin before offering a dusty floral essence. Medium-bodied and with excellent mineral tension, the palate bursts to life with energetic acidity, showing layers of freshness and complexity before ending with a lively, food-friendly finish. Only 7,400 bottles were produced of this gorgeous wine.

