

Sadie Family

Columella 2022 captures Swartland energy: a Syrah-driven field blend lifted by Mourvèdre and old-vine companions. Vibrant fruit, polished structure and 24 months' élevage deliver gastronomic versatility and serious ageing potential—limited, coveted, unforgettable.

THE
SADIE FAMILY
WINES PTY LTD



Alcohol :13,20 %

Composition: 38% Syrah, 10%
Grenache, 10% Mourvèdre, 10%
Carignan, 10% Cinsault, 10% Tinta
Barroca

Columella 2023

Swartland, South Africa

Region and Vineyards

Swartland, north of Cape Town, has emerged as a cradle of South African fine wine, its dryland bush vines rooted in ancient **granite** and **slate** with outcrops of gravel and sandstone. Maritime breezes temper heat, preserving acidity and aromatic precision. Columella 2022 assembles **12 vineyards**: seven in **Paardeberg**, three in **Kasteelberg**, plus single parcels near Malmesbury and Piquetberg. This geographic spread supplies natural blending components—lift and line from granite, darker mineral depth from slate, and spice from sandstone textures.

Yields average **32 hL/ha**, focusing intensity without excess weight. The Western Cape's premium red-blend movement favors old vines, ambient ferments and gentle élevage—choices mirrored here to privilege transparency of site. Columella is explicitly a **blend of vineyards**, not a fixed recipe: varietal proportions flex with the season to honor the most articulate expression of place while maintaining the cuvée's signature poise and longevity.

Winemaking

Berries are **hand-sorted** into small cases, then fermented **spontaneously** in 3,300-L open concrete tanks for about three weeks at **24 °C**, followed by roughly three weeks' post-fermentation maceration. No additions are made. A traditional basket press is used before transfer to barrel for malolactic, a regime aimed at purity of fruit and fine, powdery tannins rather than extraction.

Élevage spans **24 months**: **12 months** on lees in tight-grain French oak (about **5% new**), then **12 months** in large **foudres** on fine lees. Bottling is **unfined and unfiltered**. Key analytics for 2022: alcohol **13.2%**, residual sugar **1.8 g/L**, pH **3.5**, total acidity **5.7 g/L**, total SO₂ **85 mg/L**. The blend includes **Syrah, Mourvèdre, Grenache, Carignan, Cinsaut and Tinta Barocca**; proportions vary by vintage to capture terroir fidelity and textural harmony.



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Tasting Notes

- **Color:** Deep, luminous ruby with a youthful purple rim.
- **Aroma:** Lifted violets and fresh red/blue fruits segue to subtle "oriental" spice and a discreet earthy undertone; compact and pure, promising greater perfume with age.
- **Palate:** Medium-bodied and taut; pristine berry fruit framed by **fine, powdery** tannins and a thread of bright acidity. Mineral length, spice detail and a dry, classical finish; cellar for best complexity.

Did you know?

Columella 2022 is the **lowest-alcohol** Columella to date at **13.2%**, reflecting ever-finer picking windows and the growing influence of Mourvèdre, Carignan, Cinsaut and Tinta Barocca in shaping compact structure and freshness.

Wine Pairing Ideas

- **Herb-crusted lamb loin:** Savory herbs and sweet lamb echo the wine's spice and red-fruit profile; fine tannins complement lean protein and roasted edges.
- **Porcini and thyme roast chicken:** Earthy depth resonates with the wine's subtle soil tones; fresh acidity cuts through the roast juices.
- **Charred aubergine with tahini & za'atar:** Smoky, sesame richness is refreshed by the wine's brightness; spice synergy lifts the finish.
- **Pork chops with fennel and orange:** Anise and citrus mirror spice and florals; supple texture matches the wine's sleek frame.

James Suckling (JS) : 98 Points (2022)



Deep, seductive aromas of violets, green tea, coffee beans, oranges, mulberries, peach pits and smoked paprika spring from the glass. It's seamless, layered and incredibly complex, with medium body and polished, sleek tannins. It has lovely brightness of fruit and a floral sweetness in the mid-palate. Focused at the end. Fantastic. A blend of syrah, mourvedre, grenache, carignan, cinsault and tinta barroca from 12 vineyards in the Swartland. Try after 2026.

Robert Parker (RP) : 97 Points (2022)



One of South Africa's most critically acclaimed wines, this is a very complicated blend of Syrah, Mourvèdre, Grenache, Carignan, Cinsault, Tinta Barocca and Pinotage. Syrah leads at 38% of the total. The Sadie Family's 2022 Swartland Columella boasts unique DNA that cannot be replicated given that fruit is sourced from across 12 vineyard sites with a mix of granite, slate, gravel and sandstone. These sites are Paardeberg (with seven vineyards), Kasteelberg (with three vineyards), Malmesbury (with one vineyard) and Piquetberg (also one vineyard). Blending is never done in the winery. Instead, parcels are picked in sequence and co-fermented. The same blocks are always used. It matures over 24 months to show enormous balance and length. Columella is texturally rich and caressing with grippy tannins that need more time to fully resolve.



Columella 2023



Wine Spectator (WS) : 95 Points (2022)

An elegant red, with the supple power of a gymnast's muscles to its tannic frame. There's a creamy edge to the enticing core of warm fig, raspberry coulis, tar and singed sage, plus hints of dark chocolate and graphite. Expands on the palate, carried by lightly juicy acidity, and lingers with floral and spice notes on the finish. Syrah, Mourvèdre, Grenache, Cinsaut and Tinta Barocca.

