

Sadie Family

Sadie Family Kokerboom is a powerful and textured Semillon , showcasing the unique characteristics of old bush vines and the rugged Citrusdal Mountain terroir.

THE
SADIE FAMILY
WINES PTY LTD



Alcohol :14,00 %

Composition: 100% Sémillon

Old Vine Series Kokerboom 2024

Swartland, South Africa

Region and Vineyards

Kokerboom is sourced from the **Citrusdal Mountain region**, where the vineyard thrives on **decomposed Table Mountain sandstone soils** with a high iron content. This combination of soil and climate creates an environment ideal for the **80% white Groendruif (Semillon Blanc)** and **20% red Groendruif (Semillon Gris)** blend.

The vineyard is entirely **dry-farmed**, receiving very little rainfall, particularly in the **2023 growing season**, which saw significant hydric stress. The high solar radiation and warm climate encourage the grapes to ripen fully, resulting in intense flavors and an alcohol level of approximately **13.8%**. The **low yield of 16 hectoliters per hectare** ensures concentrated and expressive fruit.

Winemaking

The grapes are hand-harvested and transported over a **4.5-hour journey** to the winery. After cooling overnight at **4°C**, the whole bunches are gently pressed over a **three-hour process**, allowing natural juice settling.

Fermentation takes place in **old foudres** and begins slowly due to the vineyard's naturally low nitrogen and yeast nutrient levels. This process spans **6–8 months**, often completing malolactic fermentation by the following spring. The wine remains on its **fermentation lees for 12 months**, adding depth and texture, and is bottled directly from the lees with minimal intervention.

Tasting Notes

- **Color**: Golden straw with a luminous sheen.
- **Aroma**: Rich notes of wax, lanolin, citrus peel, and a hint of fresh herbs, underscored by mineral nuances.
- **Palate**: Full-bodied and textured, with a massive structure. The wine displays bright acidity and layered flavors of orchard fruit, wet wool, and a saline finish, all balanced by a firm tannic grip.

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Did you know?

The name **Kokerboom**, meaning "Quiver Tree," is inspired by the hardy plants that thrive in arid conditions, much like the vineyard itself. This Semillon vineyard reflects the power and resilience of South Africa's dry-farmed, old-vine heritage.

Wine Pairing Ideas

- **Grilled salmon with herb butter**: The wine's texture and acidity complement the richness of the salmon and the fresh herbal notes.
- **Lobster bisque**: Its waxy and lanolin notes enhance the creamy depth of this classic dish.
- **Vegetable tian with Parmesan**: The wine's layered profile and saline finish match the roasted and savory flavors.
- **Comté or aged Gruyère cheese**: Its nutty and savory characteristics pair perfectly with the wine's structure and acidity.

96

Robert Parker (RP) : 96 Points (2024)

Made with Semillion Blanc and Gris, The Sadie Family 2024 Citrusdal Mountain Die Distriksreeks Kokerboom is richly textured yet strikingly fresh, offering waxy lanolin and beeswax with honeyed depth over a multidimensional core. "Properly ripe rather than green," as proprietor Eben Sadie proclaims, the wine shows the distinctive complexity and subtle saffron-like nuances that has made this rare old-vine Semillon so coveted among serious collectors. Sourced from ancient vines rooted in quartzitic sandstone in the remote Citrusdal Mountain ward, the wine reflects the extreme site and the historical decline of old Semillon plantings in South Africa.

94 Wine Spectator

Wine Spectator (WS) : 94 Points (2024)

A sleek, enticing white, with fine china–like acidity enmeshed with flavors of papaya, tangerine and melon fruit, plus zesty accents of milled white pepper and grapefruit pith. Minerally flint and stone notes emerge on the finish, joining a pretty overtone of white blossoms and lemon oil. Sémillon.

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2024)

The 2024 Kokerboom is a blend of Sémillon Blanc and Gris. Mellow on the nose, this is the most timid of Sadie's '24s at the moment, with very light wet wool and earthy aromas. The palate is very spicy on the entry, with a touch of ginger, linear and minimalist for Sémillon, with a bright, sapid, slightly fiery finish. Very fine.