Sadie Family

Sadie Family Skurfberg 2022 is a profound expression of Chenin Blanc, uniting concentration, freshness, and minerality from ancient bush vines rooted in the rugged Citrusdal Mountain soils.

THE
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Alcohol :13,00 %

Composition: 100% Chenin Blanc

Old Vine Series Skurfberg White 2022

Swartland, South Africa

Region and Vineyards

The Skurfberg vineyard lies within the **Citrusdal Mountain area** of the Western Cape, north of Swartland. The name "Skurfberg," meaning *rugged mountain* in Afrikaans, evokes the dramatic terrain of this site. Soils are dominated by **decomposed Table Mountain sandstone**, sandy and poor in nutrients, which forces the vines to struggle and produce berries of great concentration and character.

The vineyard is planted exclusively with **old bush vines of Chenin Blanc (Steen)**, some over half a century old. Yields are naturally low, averaging around **23 hl/ha**, contributing to intensity and depth. Despite the warm and dry climate, the site maintains freshness and minerality, making it uniquely suited to producing exceptional Chenin Blanc with structure, precision, and remarkable age-worthiness.

Winemaking

Harvesting is conducted manually in **20 kg crates**, and grapes are cooled before vinification to preserve freshness under Swartland's often extreme harvest conditions. Whole bunch pressing takes about three hours, with gentle juice settling before transfer into large old **foudres**.

Fermentation occurs spontaneously with ambient yeasts and may last from a few weeks to several months, sometimes finishing the following spring. Malolactic fermentation often occurs naturally during this extended period. The wine ages for **12 months on its fermentation lees** in large seasoned oak casks, bottled directly from the lees with minimal sulphur (about 50 ppm). The result is a wine of purity, texture, and terroir-driven identity.

Tasting Notes

- **Color:** Pale gold with bright reflections.
- **Aroma:** Layers of green apple, pear skin, and lanolin, supported by mineral and earthy undertones.
- **Palate:** Concentrated yet finely balanced, showing orchard fruits, waxy depth, and firm tannins. Acidity provides tension and freshness, while a mineral core reflects its rugged origins.

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Did you know?

The Skurfberg site is remarkable for producing wines of **freshness and precision in a warm, arid climate**. Eben Sadie often remarks that this paradox is what makes the vineyard so special: its old vines and decomposed sandstone soils retain enough water to maintain balance, even in extreme vintages.

Wine Pairing Ideas

- **Grilled lobster with herb butter:** The wine's minerality and freshness cut through the richness of the shellfish.
- **Roast chicken with lemon and thyme:** Echoes the orchard fruit and herbal nuances while enhancing texture.
- **Mature Comté cheese:** The nutty, creamy notes complement the lanolin and mineral depth of the Chenin.
- **Sole meunière:** The buttery sauce harmonises with the wine's texture while the citrus notes accentuate its freshness.

95

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.