

## Kokerboom (Primeur) 2024 The Sadie Family Wines - 75 cl.



The Kokerboom vineyard consists of around 80% white Green Grape and 20% red Green Grape. They pick them together and press them simultaneously. The wine is one of the richest wines produced with pure volume and massive texture. The Semillon ripens very well in this area due to the high solar radiation and the grapes enter the cellar between 13.5 – 14% alcohol.



### Vinification

The grapes are picked in the Citrusdal Mountains and it does require a major load of logistics to get the grapes down to the winery: the journey to the vineyard takes about 4 and a half hours so they only return to the cellar at the end of the day and then place the grapes in the cool room (at 4 degrees) for the night. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to one of our old foudres for fermentation. The juice composition of the Kokerboom vineyard is usually very low in natural nitrogen and yeast nutrients and the fermentation takes about 10 days to start and normally equires 6 - 8 months to complete, which often brings us to the following spring. By then the malolactic fermentation would usually have come to completion as well. The wine is left in cask for the entire first 12 months on the fermentation lees and is bottled from the lees.



### Storage potential

Drink as from : 2025  
Best moment : 2028-2030  
Until : 2035



### Wine style:

Atlantic, powerful and mineral



### Assembly

Semillon blanc (100%)



### Region:

Westkaap



### Wine estate:

The Sadie Family Wines



Biological



### To serve

Sadie produced very little, so please share with friends!

### Description domain

After having worked for several years in the Priorat and having founded Terroir al Limit there, Eben Sadie returned to his South African roots. As he said himself: "Winemakers have to make wine in the region where they were born. This is where they know best the terroir".