

Skurfberg (primeur) 2024 The Sadie Family Wines - 75 cl.



Early reservation. Wine will arrive between October/November 2025. The Skurfberg Mountain is part of the Citrusdal mountain area and the word Skurfberg (Rugged Mountain) mainly refers to the edgy and rough appearance of the mountain. The soil is mainly decomposed Table Mountain sandstone formations and tends to be very sandy. It is a truly great site for Chenin and it is most unusual that such a warm and dry area still produces wines with this enormous texture and freshness.



Vinification

The grapes are picked in small 20kg picking crates and then placed in a cooling room to reduce the temperature. We consider this an essential step in the Swartland where temperatures are often 35 degrees and more during harvest time; and pressing warm grapes comes with a series of potential challenges. The cooling process is followed up by whole bunch pressing. The process takes about three hours and during this time there is a margin of settling of the juice in the collecting tank. The juice is then transferred to two older foudres where it is left undisturbed until natural fermentation starts. The fermentation process can sometimes take up to 10 or more days to initiate and can last anything from 1 to 6 months, sometimes only finishing during the next spring, by which time the malolactic fermentation would often have come to completion as well. The wine is left in cask on the fermentation lees for 12 months and we bottle from the lees.



Storage potential

Drink as from : 2025
Best moment : 2029-2031
Until : 2035



Wine style:

Atlantic, powerful and mineral



Assembly

Chenin Blanc (100%)



Region:

Westkaap



Wine estate:

The Sadie Family Wines

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".