

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

Pre-sale. Delivery between October/November 2025



Vinification

This vineyard is located next to the old railway line (treinspoor) and was named accordingly. The very fragile, thin skin of Tinta Barocca is prone to sunburn, but in this case the old bush vines have formed a great framework to keep the bunches sheltered from the intense Swartland sun. Tinta Barocca has the textural nature of the Nebbiolo grape and the aromatic orientation of Syrah - a great combination. It produces wines of great character and expression that are built to last. The grapes are fermented with 50% whole clusters and 50% being destemmed and the fermentation is left for about 25 – 30 days prior to being pressed in an old basket press. Only bucket overs are done in the fermentation for it is very easy to over-extract Tinta Barocca since the grapes hold an abundance of tannins. After pressing the wine is transferred into 28-year-old conical wooden casks that do not impart any wooden flavours. The age and the saturation of the wooden staves also make for a very slow reaction between the wine and oxygen. After 11 months on the lees the wine is racked to another concrete tank for an additional month to settle clean



Storage potential

Drink as from : 2026
Best moment : 2030-2032
Until : 2035



Wine style:

Mediterranean, elegant
gourmet wine



Assembly

Tinta Barocca (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".