

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

Early reservation. Wine will arrive between October and November 2025.



### Vinification

Sadie has been vinifying this vineyard since 2006 and during the last number of years he has invested much in improving it in terms of soil health and interplanting. An interesting fact is that the younger vines in this vineyard ripen about two weeks prior to the old vines, so they pick them first and they are still vinified separately. They do whole bunch pressing into old 500 litre casks for the young vines and into an old foudre for the old vines. In time the younger fraction will also be included in the final blend. Settling is for about 12 hours during the two pressings and the turbid juice is transferred the next morning. A slightly longer settling time is allowed for the Mev. Kirsten vineyard as the fermentation can be quite reduced if too many impurities enter into the fermentation stage.



### 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



### Trial analysis

The Mev. Kirsten displays tropical fruit aromas that migrate more to fresh apricot and ripe peaches and pears, so generally, stone fruit aromatics. Firm tannins and a grippy acidity uphold these slightly riper and larger fruit aromas. The wine's structure and the fruit's volume are incredibly concentrated without being sweet in any way or form. It is truly an incredible vineyard.

### 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".