

Sadie Family Skurfberg

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Western Cape

CEPAGE: 100% Chenin Blanc

WINEMAKING: Whole bunch press, wild ferment in foudre, no racking, no filtration

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in old foudres on lees, bottled w/ minimal SO₂

THE STORY

Eben Sadie is a visionary force in South African wine, known for elevating the Swartland region through his uncompromising focus on site-specific, old-vine expressions. He's led a movement away from regional blending toward vineyard-driven authenticity. His Signature Series—Columella and Palladius—are celebrated blends sourced from meticulously farmed, low-intervention sites. These wines should not only be thought of as top South African bottlings, but some of the great wines of the world.

PHILOSOPHY: We now farm 51 hectares, of which 24 hectares are in production from our own vineyards, and an additional 27 hectares are being rented but worked by our team. Soil health, low intervention farming, and preserving South Africa's viticultural heritage are paramount.

THE ADJECTIVES

OVERALL: Rich yet taut Chenin with intense texture,

AROMAS / FLAVORS: Granny smith, pear skin, lanolin, white peach, stone, citrus zest

MOUTHFEEL: Viscous and full with slicing acidity and firm, mineral back

THE SELLING POINTS

Old-vine Chenin from Skurfberg's sandstone soils

AWARDS: 97pts Wine Advocate

PAIRINGS: Pair with roast chicken, white bean stew, crab, or lemony risotto

