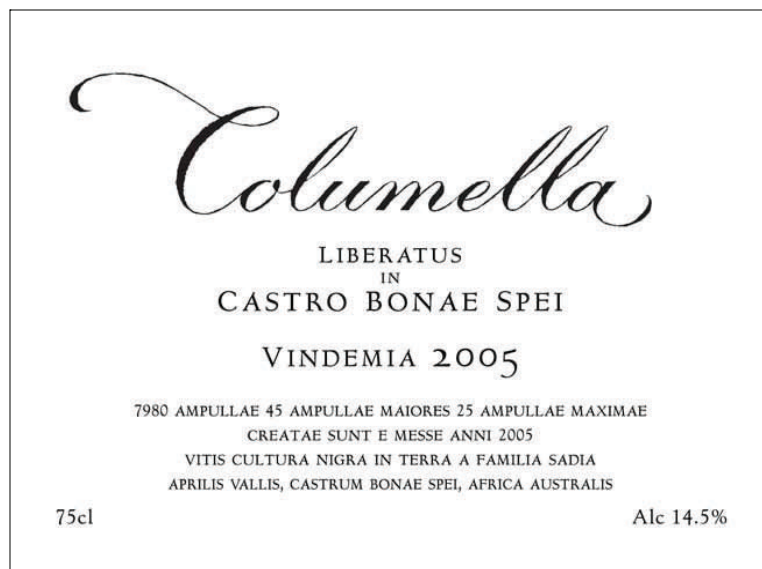


BRAND	Sadie Family-Columella	
VARIETALS	Syrah (80%,) Mourvèdre (20%)	
VINTAGE	2006	
APPELLATION	Swartland, South Africa	
ANALYSIS	alcohol	14.5% by vol.
	total acidity	5.85 g/l
	pH	3.58
	residual sugar	3.5 g/l
	total sulphites	75 mg/l
PRODUCTION	(12 x 750ml.)	



#### VINEYARDS & HARVEST

Vineyards located in the Swartland region on the Paardeberg Mountain, planted in granite, slate, clay and gravel soils. Average yield for vintage is 10 - 16 hl/Ha

#### VINIFICATION

Hand sorting of each individual berry for the entire production in small "strawberry" cases. Fermentation in 2000 liter open wooden fermenters. For about three weeks at a temperature of 24°C and then a maceration post fermentation of another three weeks. Pressing takes place in an old basket press and the wine is transferred directly to barrel for malolactic fermentation.

#### OAKING

French oak barrels, Bordeaux Traditional selection. Tight grain. The aging takes place for 18 months on the lees and then raked, with an additional six months of aging on the fine lees. Total time spent in barrel is two years.

#### WINEMAKER'S COMMENTS

This vintage was quite calm and collected as a measure. We did not experience any of the normal drought of extreme heat conditions. Everything passed by in the most normal Swartland conditions. It is a very classic vintage for the region. We started to pick and most vineyards ripen in perfect calculated order and the harvest just came in very controlled. For us, the 2006 vintage resulted in a wine of great classic expression of the region. The fruit spectrum is darker than the normal with more of the riper black fruit definition on the wine. The unique parameter of this vintage is the better defined silky tannins and possibly an even denser inner core. Aromatically it shows a bit more in the darker spectrum than the 2005 which had a more purple edge to it of spicy herbal flavours, which in the 2006 is rather more a black berry cassis aspect and dark olive of nature. The structural density of this vintage follows through in the long finish of the wine.