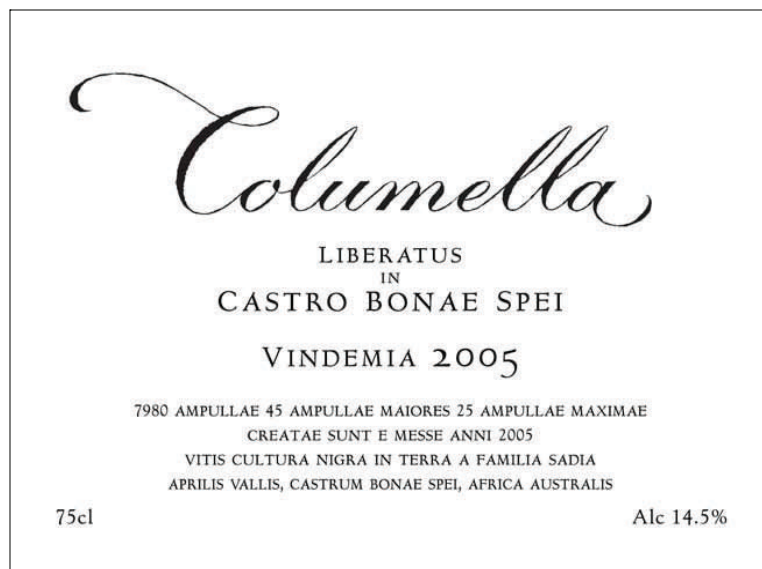


BRAND	Sadie Family-Columella	
VARIETALS	Syrah (80%,) Mourvèdre (20%)	
VINTAGE	2005	
APPELLATION	Swartland, South Africa	
ANALYSIS	alcohol	14.5% by vol.
	total acidity	5.8 g/l
	pH	3.48
	residual sugar	3.5 g/l
	total sulphites	98 mg/l
PRODUCTION	(12 x 750ml.)	



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 most definitely the biggest challenge thus far in terms of keeping it all together. The extreme dry conditions that prevailed throughout the growing season made for some drastic measures to be taken in order to preserve the Columella vintage. We reduced the yield more dramatically and drastically than ever before and also picked all the vineyards as quick as possible to ensure that we could retain as much natural freshness and acidity as possible at the earliest point of phenolic maturity. This vintage is about absolute controlled power and freshness, almost a paradox for the dehydrated vintage we managed to produce one of the best wines yet.