



2020 Treinspoor

THE SADIE FAMILY WINES PTY LTD.

Malmesbury, Swartland, South Africa

HISTORY

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.

Tinta Barocca is a grape that carries the soil into the bottle, it is a great communicator of terroir. The grape has had a longstanding relationship with the Swartland and the spicy herbal aromatics and dark purple plum like fruit carries over into a very tight and compressed core of the wine.

VINIFICATION

The grapes are fermented with 50% whole clusters and 50% being destemmed; 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 since its 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 flavors. 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 raked to another concrete tank for an additional month to settle clean and 2 weeks prior to bottling sulphur is added and the wine is bottled from the fine lees.

TASTING NOTES

Treinspoor 2020 is the result of 10 years of working the golden threads. The spicy, mineral, graphite and earthy characteristics are flowing into a river of tannins and textures and this wine has almost no start nor any end.

TECHNICAL INFORMATION

VARIETALS: Tinta Barocca
ALC: 13%
RESIDUAL SUGAR: 1.5 g/L
TOTAL ACIDITY: 5.7 g/L
pH: 3.47
TOTAL SULPHUR: 73 mg/L

