

Presentasjon

Vinkonferanse Afrika og Omland, fredag 27. august 2010

Terje Erstad.



**★ THE  
SWARTLAND  
REVOLUTION**

12 & 13 NOVEMBER **2010**  
RIEBEEK KASTEEL

[www.theswartlandrevolution.com](http://www.theswartlandrevolution.com)

The poster features a central illustration of five people in a field, holding a large flag with a circular logo. The logo depicts a tree and the text 'SWARTLAND REVOLUTION'. The background is a light blue sky with a yellow star above the title.

AA Badenhorst Family Wines, Mullineux Family Wines, Porcelain Mountain Wines, Sequillo Cellars and The Sadie Family Wines.

## Philosophy

We are a small, highly focused Family winery producing a select Family of hand-crafted wines from the granite and shale based terroirs of the Swartland Region of South Africa.



The Swartland is a beautiful and wild place. The landscape is a series of rolling hills, with a few significant outcrops of rock that form the Paardeberg, Riebeeck Kasteel and Piketberg Mountains. It is not an easy place to establish vines, and is a region that has as much of an influence on the vineyards and people who farm there as the people have on the land itself. This brings to mind what film director David von Ancken has to say about the old American West

*"The primal, universal power of the landscape strips away everything but the truth of men's souls."*

In much the same way, we feel the Swartland landscape bares the souls of grape vines, and in those varieties that can take the ruggedness, true personality of site is revealed.

## What we do

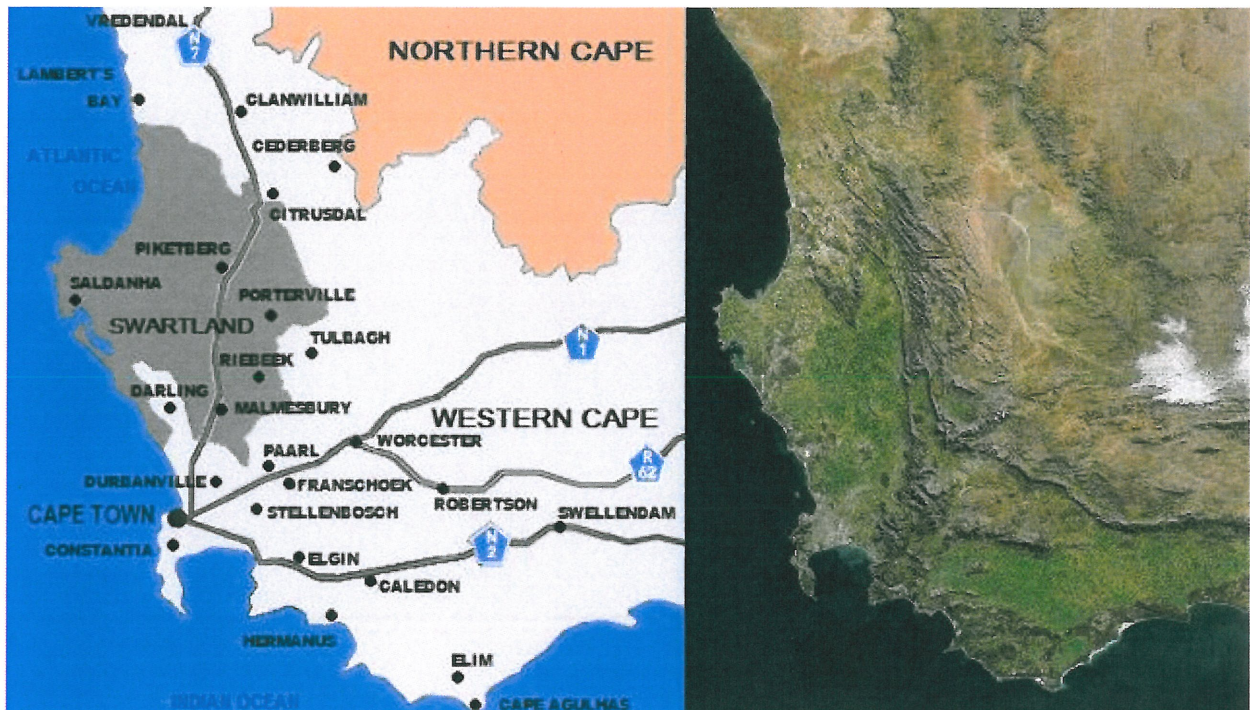
Our aim is to bottle wines that are a true expression of the Swartland. All steps of our winemaking process are taken with this aim in mind, and we pay the highest possible attention to detail in everything we do.



A natural, minimalist approach is followed in the vineyards and cellar. We closely work with a select group of growers who follow sustainable, reasoned farming practices. In the cellar, apart from minimal amounts of sulphur, nothing is added to, or removed from our wines. We do not make use of any yeasts, acids, tannins, enzymes, or fining and filtering agents.

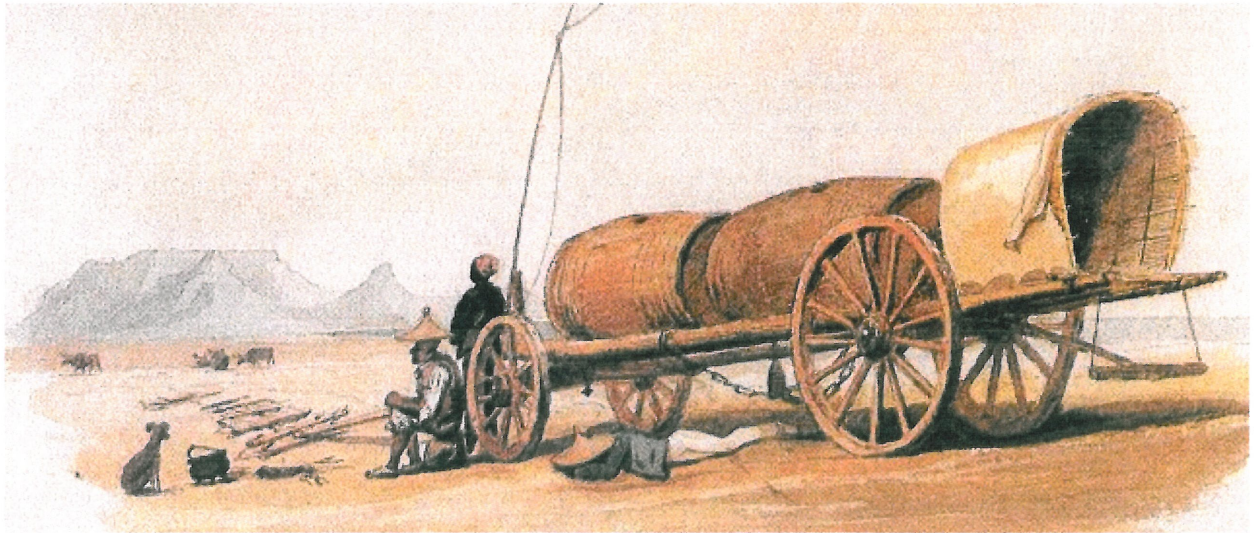
## The Swartland

The Swartland lies on the Cape West Coast of South Africa, and starts 40 kilometers north of Cape Town. It roughly consists of the regions between the towns of Malmesbury in the south, Darling in the west, Piketberg in the north, and Riebeeck Kasteel in the east.



Farming is the central theme in the history of the region, which was originally inhabited by the San Bushmen, who lived in harmony with the plants and animals of the area from 150,000 years ago. Rock paintings and stone implements are the only remaining evidence of their widespread existence. They were displaced by the nomadic Khoi-khoi, who came down the west coast from Namibia around 2000 years ago, bringing with them their cattle and sheep.

Europeans arrived in the Cape in 1652, and a colony was established under Jan van Riebeeck to provide food for the Dutch East India's ships on route to and from the East. Initially the Dutch struggled for food, especially meat and cereals. Fruit and vegetables grew well in the area around Cape Town, but cereals struggled, mostly due to the strong winds. From 1655 to 1661 the settlers explored the Swartland to find the Khoi to barter for sheep in exchange for copper and tobacco. The first few trips were unsuccessful, but a trip in February 1661 lead by Piet Cruythoff succeeded in exchanging some sheep, and on the same trip he climbed the mountain he named Riebeeks Kasteel.



Thereafter the region became more explored as trade increased peacefully with the Khoi, who were happy to trade with the settlers. The trade was irregular due to the movements of the Khoi though, and settlers were given permission to move out of the Cape and settle permanently in the Swartland. These first European settlers planted vines along with the other crops they cultivated. By this time, the area had come to be known as "Het Zwarte Land" (the Black Land) after the endemic Rhenoster veld which covered the landscape (in winter these plants change colour from green to black due to moisture). As the settlers moved inwards, clashes with the Khoi over land and water increased. Over time the fighting, and small pox epidemics dispersed the Khoi population to such an extent that their social structures collapsed, and they integrated into the European settlements.

Over time, farming moved towards the focused cultivation of wheat and other cereals. After the British took over the colony in 1795, they started privatizing land, which incentivised farmers to increase production, and in the 19th century improved transport (railway lines), mechanization and demand from the increasing number of ships passing the Cape further pushed up production.



Today the wide, fertile plains of the Swartland are the bread basket of South Africa, with golden wheat fields providing cereals for the nation. Surrounding these fields, as one moves towards mountains such as Kasteelberg and Paardeberg, vines, fruit and vegetables are farmed along with sheep and cattle. Being a farming community, the atmosphere of the Swartland is authentically rural. Vineyards and wheatfields roll up to the outskirts of towns, and local people share a slow paced approach to life derived from their connectedness to the land and seasons that influence it.

Though viticulture has a long history in the Swartland, it has until recently been a secondary form of agriculture to the farming of cereals and animal husbandry, but today we are in the middle of a mini-revolution where winefarming is becoming an ever more important farming activity, and the Swartland itself is increasingly recognised as a source of some of South Africa's most authentic and exciting wines.



## Swartland Geology

Although viticulture in the Western Cape is relatively young, the geology is quite old. Our vines are planted on the most ancient viticultural soils on earth, and we need to go back half a billion years to see how the landscape evolved.

What dominates the landscape today is a group of Malmesbury **Shales** (sedimentary rocks) that were deposited 560 to 540 million years ago in an ancient marine basin lying off the African coast. This deposit was folded and uplifted due to the tectonic collision of the African, South American and Antarctic continents around 540 million years ago (Fig. 1).

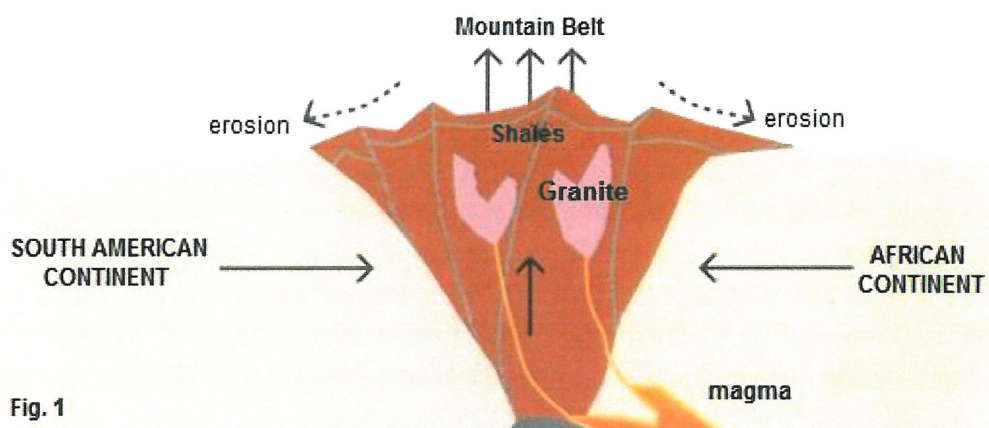


Fig. 1

Intrusions of Cape **Granite** (igneous rocks) into the Malmesbury shales occurred at the time of this continental collision. Magma, from deep within the earth, rose along the continental fault line into the thick shale deposit, and slowly cooled and crystallised into the granite rocks and hills we see exposed today. Interestingly, granite hills extend in an almost straight line from Cape Agulhas northwest to Cape Columbine (near to Saldanha Bay) - a remnant of this ancient fault line.

The continents then separated, causing the surface to subside and become covered from the north by very deep deposits of **Sandstone**, called the Cape Supergroup, from 510 to 340 million years ago (Fig. 2).

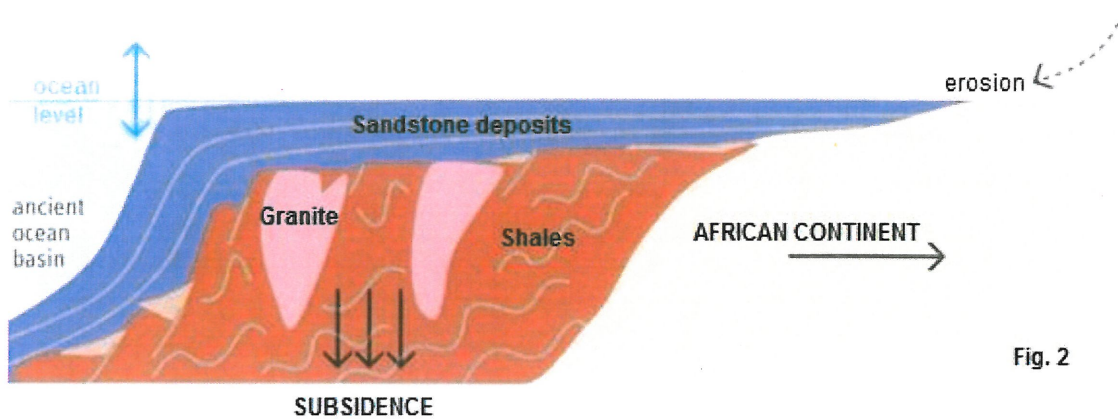


Fig. 2

South America (and the rest of the world) drifted back for more tectonic action from 280 to 235 million years ago, when all the continents came together to form the supercontinent Pangaea. Intensive folding and massive uplifting occurred at this time when South America collided with the southern part of Africa (Fig. 3). Pangaea later broke up, and as the continents drifted away, erosion took over (and continues today) to create the distinctive folded sandstone mountain ranges and valleys of the Cape. Erosion has removed large areas of the Cape Supergroup deposits, which used to be massive mountain range, several kilometres high.

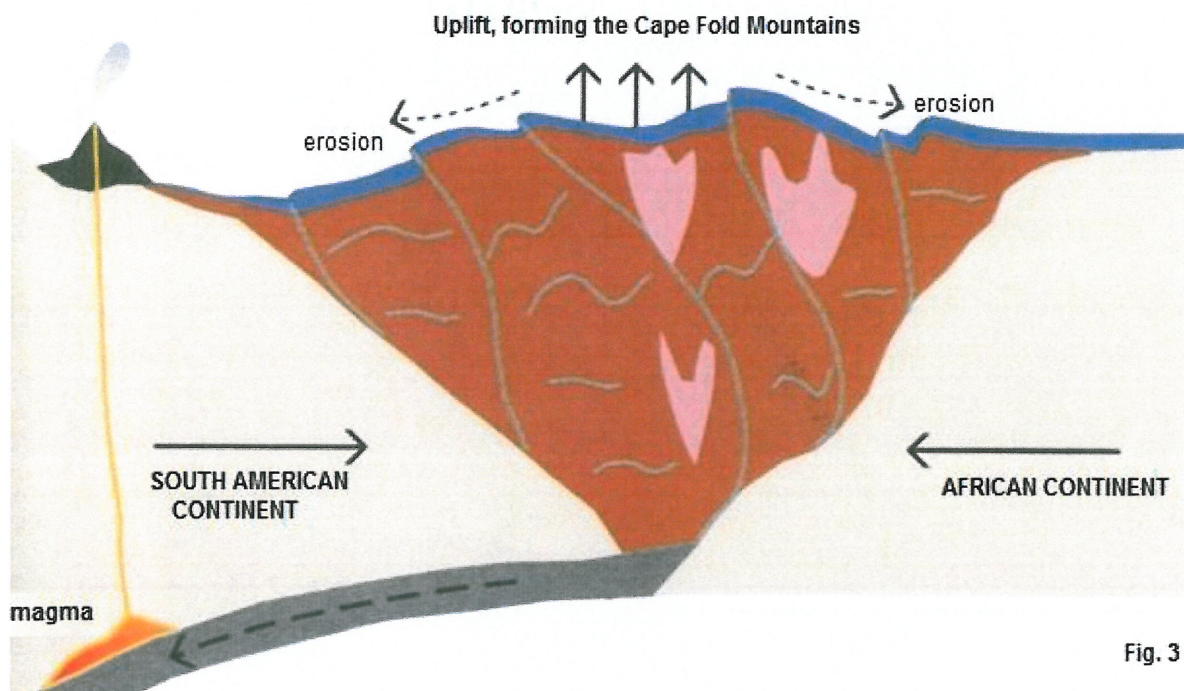


Fig. 3



What is left today are **sandstone** remnants like Kasteelberg and Piketberg (1000-1300 m altitude), resting on granitic and shale foothills and associated with exposed **granite** outcrops such as the Paardeberg (500-700 m altitude) and ranges of **shale** based hills like Porseleinberg and the Malmesbury hills (200-400 m altitude), surrounded by undulating Malmesbury shale landscapes.

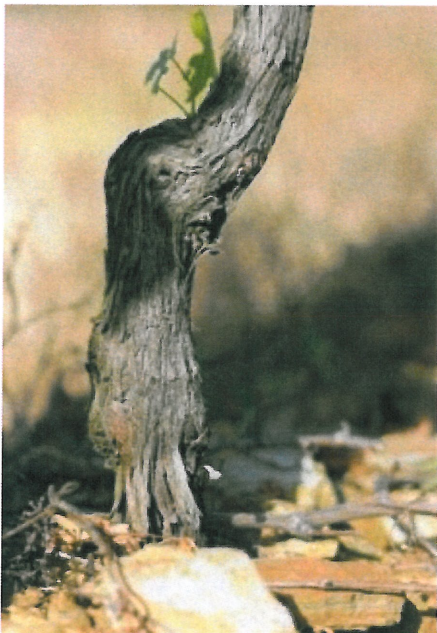
As human beings, we are given such a short time on this planet to work with the land. It is humbling and exciting to keep this ancient history in mind, and as our vineyards grow in soils derived from all this tectonic activity, it is fascinating to think of the links between how the earth evolved and how wines grown in different sites taste. These humbling thoughts are the fundamental reason for our natural winegrowing and winemaking approach as we strive to bottle wines that reflect the Swartland.

## Swartland Soils

Three main soil types have evolved in the Swartland from the parent materials that dominate the area.

---

### Shale based



The soils on the Riebeeck Kasteel and Porcelain mountains, on the eastern side of the Swartland, are based on Malmesbury shale. These are sedimentary formations, but share similar properties to the metamorphic schist's of Cote Rôtie, Faugeres and Priorat.

One of the unique characteristics of Malmesbury shale is that due to the tectonic collision 540 million years ago (described in the Geology section), the sedimentary layers of shale often lie in a vertical orientation. This allows for the soils to drain very easily, as excess water has unlimited drainage opportunity between the "bedding planes," or layers of shale. The vines are never in the situation where they can sit back and enjoy life; they are forced to push their roots down in search for water.

Fortunately, shale based soils generally have a good clay content, and this means there is always moisture available between the shale layers for the vines deeper roots.

**Wines produced from these soils tend to be perfumed and earthy in character. They are well structured with good acidity, and form the backbone of any blend (*these soils are found on Kloovenburg and Mountain View farms*).**

---



**Granite based**

These deep, sandy soils are found close to, or on the granite outcrops of the Paardeberg Mountains. During the last ice age this zone was invaded several times by the sea due to a combination of land recession, uplifting, and changing sea levels.

The soils are generally duplex in character, consisting of a very deep layer of coarse, bleached sand on top of a thick layer of wet (gleyed) clay. The sandy topsoil is extremely well drained, but the thick, dense layer of clay (which often lies meters below the surface) acts as a slow release sponge for the vines deeper roots over the summer. **Wines from these soils tend to be exceptionally pure with a granitic perfume and nervy acidity** (*these soils are found on Lammershoek farm*).

---

## Gravel & Iron based



These highly regarded reddish and yellowish brown soils are usually associated with granitic hills around Malmesbury and Paardeberg, though they can lie on a shale bedrock. These soils, at altitudes of 150-400 m, are deep with a relatively high gravel and clay content, meaning they are well drained, but have good water retention properties.

Vines grown in these soils struggle to grow, as there is never excess water about (resulting in extremely low yields) but they are protected from serious stress by the soils water retention capacity. This helps the vines towards the end of summer, when it is very dry in the Swartland, allowing them time to build complexity and tannin in the grapes.

## Vineyard Parcels

We have carefully put together an exciting group of vineyards that cover the diverse regions and soils of the Swartland. All of our growers are passionate about sustainability, and share our reasoned thinking when it comes to working with their land.

We live in the town of Riebeek Kasteel, which is in the heart of the Swartland, and is close to our vineyard parcels. We regularly visit the parcels to interact with our growers, ensuring the vines are managed to our exacting standards.

Sourcing grapes from different vineyards with different soils, aspects and microclimates, gives us a range of blending components to work with, and helps us bottle complex, balanced wines that truly reflect the Swartland region.

---

## Lammershoek.



Lammershoek is a gem of a farm that, in addition to producing wines of their own, provides grapes to many of the Cape's most respected producers. One of the oldest farms of the buzzing Paardeberg region, Lammershoek has many interesting parcels of old dry-land bush vines.

**The deep white, granitic soils on Lammershoek produce wines that are exceptionally pure, with a granitic perfume that shines through in red and white varieties.**

---

## Kasteelsig.



If vineyards had CV's, Kasteelsig's would be impressive. Growing grapes for a long list of respected producers, these dry-land, organically farmed vineyards produce classy, complete wines. Owned by Argentinean, Billy Hughes, these vines are farmed with a true sensitivity, and this shines through in the character of the syrah, mourvedre and viognier grown in them.

**The soils, found on the rolling hills north of Malmesbury, are a deep combination of red gravel and iron, and produce dark, concentrated wines that are the flesh of our blends.**

---



**Kloovenburg.**

Owned and farmed by winemaker Pieter du Toit and his family, and situated just outside the idyllic town of Riebeeck Kasteel. The vineyards must surely have some of the best views in the Cape, located on the upper east facing slopes of the valley (Kloof) between the Riebeeck and Porcelain mountains, overlooking the quaint town and valley below. The undulating vineyards are planted on very steep, well drained shaley slopes, which are difficult to work and harvest.

**The highly varied row directions and aspects bring much complexity to wines, and the high shale content of the soils gives serious structure, and brings an earthy spicy character to syrah planted in them.**

---

### **Mountain View.**

Situated on the south western slopes of Riebeek Kasteel Mountain, up the Riebeeksrivier road - one of the most interesting viticultural sites in the Swartland. Due to the farms location these vines receive the maximum benefits from the cooling breezes coming off the Atlantic Ocean to the west, and this helps the vines recover during late afternoons and evening while ripening in the warmer parts of summer. We source Syrah and Chenin blanc from the farm, which is intuitively managed by Thuys Louw and Anton Estpost.

**The soils are shale based, which drain easily, reducing vigor and providing grapes of perfume, freshness and structure.**



## Viticulture

The Swartland is perfectly suited to natural methods of farming.

Very low summer rainfall coupled with afternoon and evening breezes off the Atlantic Ocean result in low disease pressure. Vineyards are often planted in amongst the natural rhenoster veldt and fynbos, which provide refuge for predators of vineyard pests, and help reduce the spread of disease. Weeds struggle to establish themselves and spread, making it easier to control them without the need of herbicides.



We have put together a group vineyards in the most interesting parts of the Swartland, which are mostly found around the shale and schist based Riebeeck Kasteel Mountain, and the granite based Paardeberg mountain. Our vineyards are planted with grape varieties (which are mostly Mediterranean in origin) that are ideally suited to the environment, and are farmed sustainably and in harmony with their surroundings.





To maximise complexity, character and balance in our wines, our vineyards are scattered around different parts of the Swartland, and each is treated according to its specific needs. Our vineyards are dry-farmed, which allows natural concentration in our wines, and ensures the vines properly reflect the character of each vintage.

Dry farming also helps to prevent excessive vigor, which further helps reduce disease pressure. Vine training and management (pruning and suckering) is aimed at maintaining open healthy canopies, and balanced yields. We harvest 4 to 6 tons per hectare (24 to 36 hl/ha), which is optimal for the area.

By reducing the use of chemical sprays and fertilisers, and not using weed-killers, we try to promote microbial activity in the soils. Composts are applied where necessary to provide nutrients and improve life and structure in soils.

Cover cropping is practiced to maintain healthy, balanced insect populations and help with nitrogen assimilation. Cover crops are not sprayed or cut down, but are left to act as a mulch, and they are mixed and alternated to obtain maximal diversity and benefits.

We are not certified organic or biodynamic, for several reasons (come for a visit, and we can discuss why), but do follow these trains of thought. We are farming for the future, and keep this in mind with all that we, and all that our growers do.

## Grape Varieties

We are completely focused, and only work with grape varieties suited to the climate and soils of our region.

### RED:



**Syrah** (or shiraz) is our focus. Revered for the esoteric wines it produces in the northern Rhone regions of Côte Rôtie, Hermitage and Cornas, it is a versatile grape variety that is starting to really prove itself in parts of the Cape (and especially the Swartland). We love it for several reasons. It can be planted in many different terroirs, and will perform well, but differently in each site. Its complex tannins give velvety concentration and structure without having to be picked over ripe. On the nose it can be spicy, perfumed and sexy, or dark and brooding. It's a grape with personality, and we work with syrah vineyards from the 3 main soil types of the Swartland to make this personality as complex and interesting as possible and properly reflect what Swartland Syrah is all about.

### WHITES:



**Chenin Blanc** originated in the Loire Valley. Though its date of arrival in South Africa is unknown (it may have been one of the first varieties to be grown in South Africa by Jan Van Riebeeck in 1655, or may have been brought by the Huguenots in 1865), it has for ages been the most widely planted grape variety in South Africa, with many blocks of gnarled old vines scattered throughout the winelands today. Though not a Mediterranean variety, we have found a couple of incredible parcels of old chenin in different parts of the Swartland to work with. It is super versatile, and capable of producing wines that vary widely in style

depending on the climate, soil, and winemaking style. Chenin forms the backbone of our white wine, around which other varieties are blended to bring in complexity.



**Grenache blanc** originated in Spain (it still plays a role in Rioja and Navarra), and spread to the South of France, where it is now widely planted. Like Grenache Noir, it is drought resistant, vigorous, and ripens late in the season. Its fresh acids complement many of the lower-acid white Rhone varietals. It produces straw-colored wines that are rich, with crisp acidities. The nose has bright green apple and mandarin orange aromas, with clean flavors of green apples, minerality and a touch of peach on the palate, and a long, lingering finish. Although it can stand confidently on its own, its crispness and long finish make it a tremendous blending component.



**Clairette** is one of the oldest Southern French varieties, and is used in the sparkling wines of Clairette de Die, as well as going into some of the best white, rosé and red wines of Southern France. It is used to heat, and in South Africa ripens late in the season at relatively low sugar levels. As a blending component, it is useful to lower alcohol levels, and brings flavors of peach and apricot, as well as a waxy character on the nose and palate. Traditionally misunderstood in South Africa, it has mostly been used for brandy production. There are some lovely old blocks of Clairette scattered throughout the Swartland that provide fantastic fruit, and with renewed interest from serious wine producers, we predict the brandy makers are going to struggle to get their hands on this variety in the future!



**Viognier** has been cultivated in the Rhône valley since the the Roman Empire, and reaches its peak in the tiny appellations of Condrieu and Château Grillet in the Northern Rhone. Voignier ripens early in the Swartland. Bunches turn a straw-gold color when ripe, and at this stage one can taste in the grapes the intense peach and apricot hallmarks it is famous for. Its highly aromatic nose is combined with moderate acidity and flavors of peaches, ginger, violets and minerals in the mouth, with a relatively high phenol (tannin) content. We believe Voignier only truly works well on its own when grown at home in the far Northern Rhone. In our climate it becomes a touch blowsy and explosive, and for this reason we use small amounts of Viognier to bring complexity and aromatic lift to our white wines

SOUTH AFRICA



*Mullineux*

### Fact Sheet

Wine: 2008 Syrah  
Bottling Date: 28th January 2009  
Production: 15 600 bottles / 1 300 cases  
Wine of Origin: Swartland

### Technical Details at Bottling:

Alcohol	Extract	Residual sugar	Total acidity	Volatile acidity	Free SO <sub>2</sub>	pH
14,5%	31,0	1,6 g/l	5,6 g/l	0,65	35	3,85

### Source of Grapes:

Grapes for our 2008 Syrah come from six vineyard parcels in different parts of the Swartland: Three parcels planted in the stony Shale and Schist based soils of Riebeeck Kasteel Mountain; two parcels of dry land bushvines grown in the decomposed Granite of the Paardeberg mountain; and one on the rolling, iron-rich soils west of Malmesbury. Vines are aged between 12 and 18 years. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

### Date(s) Harvested:

Grapes were harvested between the 7<sup>th</sup> and 28<sup>th</sup> February

### Yields:

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

### Winemaking:

Hand-picked grapes are cooled in our cold room, whereafter they are crushed and destemmed to tank, and between 5 to 25% whole bunches are added. 25ppm SO<sub>2</sub> is added, and as with all our wines, no other additions are made. The must is initially pigeaged once a day. After about 4 days, fermentation begins with indigenous yeasts, and the wine is pigeaged once or twice a day, depending on extract and tannin development. Temperatures are not allowed to exceed 30 degrees Centigrade. Fermentation lasts from 7 to 10 days, and after fermentation, an additional two to four weeks (also depending on tannin development) skin contact is given. The wine is then drained and pressed to barrel for malolactic fermentation and maturation. The different parcels are racked in Spring to blend the wine, which is then returned to barrel and bottled unfiltered and unfinned after 11 months in barrel. Please decant (or give time in the glass!) when drunk young.

### Maturation:

11 months, French oak 225L barrels & 500L demi muids. 15% new.

SOUTH AFRICA



*Mullineux*

**Fact Sheet**

Wine: 2008 (white blend)  
82% Chenin, 6% Clairette blanche, 6% Voignier, 6% Grenache Blanc  
Bottling Date: 18th December 2008  
Production: 4 000 bottles / 330 cases  
Wine of Origin: Swartland

**Technical Details at Bottling:**

Alcohol	Residual sugar	Total acidity	Volatile acidity	Free SO <sub>2</sub>	pH
13,5%	2,4 g/l	6,1 g/l	0,54	32	3,41

**Source of Grapes:**

Grapes for our 2008 white blend come from five vineyard parcels in different parts of the Swartland: One parcel of 28 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeeck Kasteel Mountain; two parcels of 40+ year-old dry land, bushvine Chenin, and Clairette blanche, and a parcel of 7 year-old Grenache blanc, all grown in the decomposed Granite of the Paardeberg mountain; and a parcel of 8 year-old Voignier planted on the rolling, iron-rich soils west of Malmesbury. We lease each parcel on a long term basis, and have close and direct involvement in their viticultural management.

**Date(s) Harvested:**

Grapes were harvested between the 2nd and 19<sup>th</sup> February

**Yields:**

Between 4 to 6 tons/ha = 24 to 33 HL/ha.

**Winemaking:**

Hand picked grapes are cooled in our cold room, where after the Voignier is destemmed directly to tank, and macerated on the skins for 4 to 5 days before pressing. The Chenin, Clairette and Grenache blanc is pressed whole-bunch, and the juice is allowed to settle overnight. 20ppm SO<sub>2</sub> is added, and as with all our wines, no other additions are made. The juice is then racked to barrel for fermentation. Fermentation is with indigenous yeasts, and lasts up to 6 weeks. After fermentation, the wine is allowed to go through malolactic fermentation if it wants, and is left without sulphur on it's lees until spring. We will give a small amount of battonage if necessary for mouthfeel. The barrels are racked and blended just before the following vintage and bottled unfiltered.

**Maturation:**

11 months in used (3<sup>rd</sup> and 4<sup>th</sup> fill) French oak barrels

SOUTH AFRICA



*Mullineux*

**Fact Sheet**

Wine: 2008 Straw Wine (Chenin blanc)  
Bottling Date: 22nd January 2009  
Production: 3 000 bottles / 250 cases (375ml)  
Wine of Origin: Swartland

**Technical Details at Bottling:**

Alcohol	Residual sugar	Total acidity	Volatile acidity	Total SO <sub>2</sub>	Free SO <sub>2</sub>	pH
10,5%	289 g/l	10,0 g/l	1,26	61	24	3,48

**Source of Grapes:**

Grapes for our 2008 Straw Wine come from a single parcel of 28 year-old Chenin blanc planted in the stony Shale and Schist based soils of Riebeek Kasteel Mountain. This is the parcel of Chenin that gives us the best acidity at harvest. We lease the parcel on a long term basis, and have close and direct involvement in its complete viticultural management.

**Date(s) Harvested:**

Grapes were harvested on the 2nd February 2008

**Yields:**

Harvested: 6 tons/ha = 33 HL/ha. Final yields after drying: 100L/ton = 6HL/ha

**Winemaking:**

Grapes are harvested at normal ripeness level of 23° Brix. They are left to dry outdoors in the shade for roughly 3 weeks. This process allows moisture to evaporate from the berries, concentrating sugars, acids and flavor.

When the grapes have shriveled half way to becoming raisins and the sugar has increased to about 48° Brix, they are brought to the cellar where they are crushed and pressed (for 36 hours) whole bunch, and racked straight to old 225L barrels. A small amount of sulphur (30ppm) is added to inhibit bacteria, and fermentation is allowed to proceed naturally, without any additions. Fermentation takes roughly 6 months, and ends naturally. To build complexity, the barrels are not topped, and the wine is bottled unfiltered and unfined.

**Maturation:**

11 months in used (5<sup>th</sup> fill) 225L French oak barrels



Fra venstre Mullineux 2008 Syrah, Mullineux 2009 Straw Wine og Mullineux 2009.

# Ranketanker

Nyutdannede Andrea og Chris Mullineux insisterer på å tenke selv – og lager noen av Sør-Afrikas beste viner.

**Merete Bø**

Publisert: 07.08.2010 - 07:15 Oppdatert: 07.08.2010 - 07:15

– Når man studerer, lærer man hvordan man kan lage vin uten å tenke selv, vinproduksjon uten risiko. Å tenke selv er tabu. Det er derfor all vin i dag smaker likt, altfor få tenker selv, sier Andrea Mullineux.

Hun tok sin grad i vitikultur og ønologi – vindyrking og vinmakeri – ved Davis-universitetet i hjemstaten California.

– Både jeg og Chris hadde samme pensum, enda han studerte i Sør-Afrika og jeg i USA. Det er to forskjellige kontinenter, og to vidt forskjellige vinland.



Andrea og Chris Mullineux har vist hvilke vinresultater man kan få om man tenker selv.

Den sørafrikanske drømmen

Paret ser ut som de er plukket ut av en Abercrombie & Fitch-annonse, litt som cheerleaderen som giftet seg med quarterbacken.

Men bare et år etter at de lanserte sin første årgang, har Andrea og Chris Mullineux gjort seg bemerket utenfor landegrensene med sine kompromissløse viner.

Paret møttes i Champagne under en vinfestival, og fant straks tonen. Etter en stund som arbeidskolleger hos den økologiske vinprodusenten Reyneke ved Stellenbosch øst for Cape Town, var de klare for å starte sitt eget. Den første tiden ble vinene laget hos Reyneke, mens Andrea og Chris var på leting etter et eget lokale. Og i landsbyen Riebeek fant de akkurat det de var på utkikk etter, og dét midt i den lille byens hovedgate.

– Etter å ha reist rundt i Sør-Afrika, både på egenhånd og sammen, ble det ganske klart for oss at Swartland hadde det største kvalitative potensialet. Jordsmonnet her er variabelt og inneholder mye granitt og skifer, samtidig som druene som vokser her er tilpasset varmt klima.

Inspirasjonskilden

Og Swartland er varmt. Så varmt at området som ligger i det sørafrikanske innland i vest ble regnet som uegnet for produksjon av kvalitetsvin. Det var før en mann ved navn Eben Sadie dukket opp. Han viste verden viner som ingen før hadde trodd var mulig å produsere i Swartland.

– Eben har vært til stor inspirasjon for meg, sier Chris.

– Vi ble kjent da jeg fortsatt gikk ved Universitetet i Stellenbosch. Han åpnet en verden for meg som jeg ikke engang visste fantes da.

– Vår rødvin kommer fra ni forskjellige vinmarker i området. Noe kjøper vi av lokale bønder, annet dyrker vi selv. Dessuten vanner vi ikke noen av vinmarkene våre, selv om det er vanlig prosedyre her.

– Vanner du, gjør du deg selv en bjørnetjeneste, for plantene vokser raskere, noe som tvinger deg til å beskjære dem, i tillegg til at de blir mer sensitive ovenfor sykdommer og utbytting ditt blir større. Alt i alt gir vanning deg høyere kostnader og mer arbeid, samtidig som det ikke betaler seg kvalitetsmessig.

På kjente stier

Med felles ideer og vinfilosofi bestemte paret seg for at de skulle begynne i det små, med bare tre viner på programmet. Syrah-druen var et naturlig valg, flere vinmarker i Swartland med alder opp mot 40 år er plantet med syrah. Det samme var chenin blanc,

som de valgte å blande sammen med andre druer som man finner i Rhône-dalen i Frankrike.

Andrea, som også har arbeidet i Châteauneuf-du-Pape i Sør-Rhône, hadde gode erfaringer med druene og var vant til å jobbe med dem. Men de utelukker ikke at produksjonen med tid og stunder vil inkludere flere viner.

## RØDVIN

10782 Mullineux Syrah 2008  
Chris and Andrea Mullineux, Swartland, Sør-Afrika  
218,70 kroner, basisutvalg (kategori fem)  
91 poeng  
Engelstad Vin & Brennevin

Klassisk og uhyre attraktiv medisinal syrah-duft med innslag av rått kjøtt, bjørnebær, rå potet og eukalyptus. Nydelig frukt med saftig karakter kombinert med velbalanserte tanniner og kjølig sammensatt og lang avslutning. Drikk nå til 2013. Passer til: Viltkjøtt.


## HVITVIN

10780 Mullineux Straw Wine 2009  
Chris and Andrea Mullineux, Swartland, Sør-Afrika  
215,60 kroner, basisutvalg (0,375 liter)  
89 poeng  
Engelstad Vin & Brennevin

Floral duft med hint av bergamott, aprikoser og sultanarosiner. Laget på tørkede chenin blanc-druer. Rik og enormt søt med flott konsentrasjon og spenstig syre. Lang og nydelig finish. Drikk nå til 2014. Passer til: Fruktsufflé.

80511 Mullineux White 2009  
Chris and Andrea Mullineux, Swartland, Sør-Afrika  
204,80 kroner, basisutvalg (kategori to)  
88 poeng  
Engelstad Vin & Brennevin

Duft av moden tropisk frukt med innslag av voks og honning. Laget hovedsakelig av chenin blanc med innslag av viognier, grenache blanc og clairette. Uhyre konsentrert smak med sammensatt, rik frukt-karakter og lang, tørr og flott avslutning. Drikk nå til 2012. Passer til: Hvit fugl.



Many wines discounted  
by over 30% off the  
usual bottle price

south african wine, part 13

## Eben Sadie

*Sadie Family, Aprilskloof Rd, Paardeberg*  
(Postal address: PO Box 1019, Malmesbury 7299)  
Tel: 021 869 8349 Fax: 021 869 8101  
Email: [sadiefamily@mail.com](mailto:sadiefamily@mail.com)



Eben Sadie started as winemaker with Charles Back, heading up the newly formed Spice Route venture. He left in 2000 and has since established a stellar reputation for his Columella and Palladius wines, which are widely regarded as among the best red

and white wines, respectively, from the Cape.

He's still only young (33), but has a commanding sense of authority about him. He speaks, and people listen. A sort of winemaking guru. I met with him and his wife Maria for a long Friday night dinner held at the home of Willi and Tania of [Scali](#).

Eben grew up in South Africa making wine for other people, but felt that the wines always lacked something. He travelled to Europe and realized that what was missing was tradition. 'There is a wheel of terroir', he explains. 'There's history, tradition and time, as well as other elements, and these three aren't always welcome in the world that we are living in today'.

So he left South Africa on a working journey of discovery that took him through Germany, Austria, Italy, Oregon and Burgundy. 'I recognized that in Burgundy people have a heart in them: they breathe the wine. It is part of how they move'.

On returning to South Africa Eben started Columella on a shoestring. He made just 17 barrels in his first vintage, 2000, because he didn't have the money to invest in it. His goal was to do something that had a bit of the greatness he'd seen in some European wines, and he found three vineyards where he thought he could achieve this.

Eben has quite a European philosophy on wine. 'I don't like the term "winemaker" at all', he explains. 'Until recently it didn't exist: now we live in a world where we "make" wines'. Eben continues, 'to be involved with a great wine is to remove yourself from the process. In all the "making" the virtue of terroir is lost'.

When Eben started Columella he knew the wine had to be a blend. His view is that in cool continental climates single varieties excel: there's a dialogue with the environment and a long time to interpret the vintage. The coast is best for blends, he maintains, but adds, 'there are always exceptions: you can never generalize in wine'.

What's the Sadie secret? He takes incredible care in the vineyards. He doesn't have machines in the cellar: everything is done by gravity and hand. Wooden open fermenters are used. 'It's a very pure way of producing the wine'.

### **Sadie Family Columella 2003**

Now made from seven vineyards this is a blend of Syrah and Mourvèdre from a range of soil types. The intense, dark, smooth spicy nose has sweet, seamless pure fruit and lovely balance and complexity. The palate is dark and quite tannic with spicy red and black fruits and a rich, chocolatey character. It's very well structured with lovely purity and integrated oak. A stunning wine. Excellent 96/100

### **Sadie Family Palladius 2004**

'I said I would never produce a white wine', says Eben. 'I like continental white wines such as Riesling and Grüner Veltliner.' He changed his mind and started growing Viognier, 'but the problem with Viognier is that in mediterranean climates it turns into jet fuel'. The he started working with Lammershoek's white vineyards, and blended Chenin Blanc and a bit of Grenache Blanc in with the Viognier. The result is a great success, with the grapefruit and acidity of the Chenin complementing the rich spiciness of Viognier. It has a wonderfully rich nose that's perfumed and spicy, with herby, melony fruit. There's a bit of jasmine here. The palate is dense and rich with lovely

open fruit and good acidity. 18 months in wood (500 litre barrels) adds toastiness and spiciness. 'South Africa has a great library of old white vineyards because of its distilling history', says Eben. This is a fantastic wine. Excellent 95/100

Eben also has some interesting things to say about South Africa as a wine-producing country. 'South Africa is 300 km too far North', he suggests. 'If we could move it 300 km South, it would solve a lot of our problems. Moving it 400 km would do fantastic things.' He's also critical of many of the soils found in the Cape. 'South Africa's soils are too old. The younger the soil the better for wine. This part [Paardeberg] is the area where the soils are youngest and poorest.'

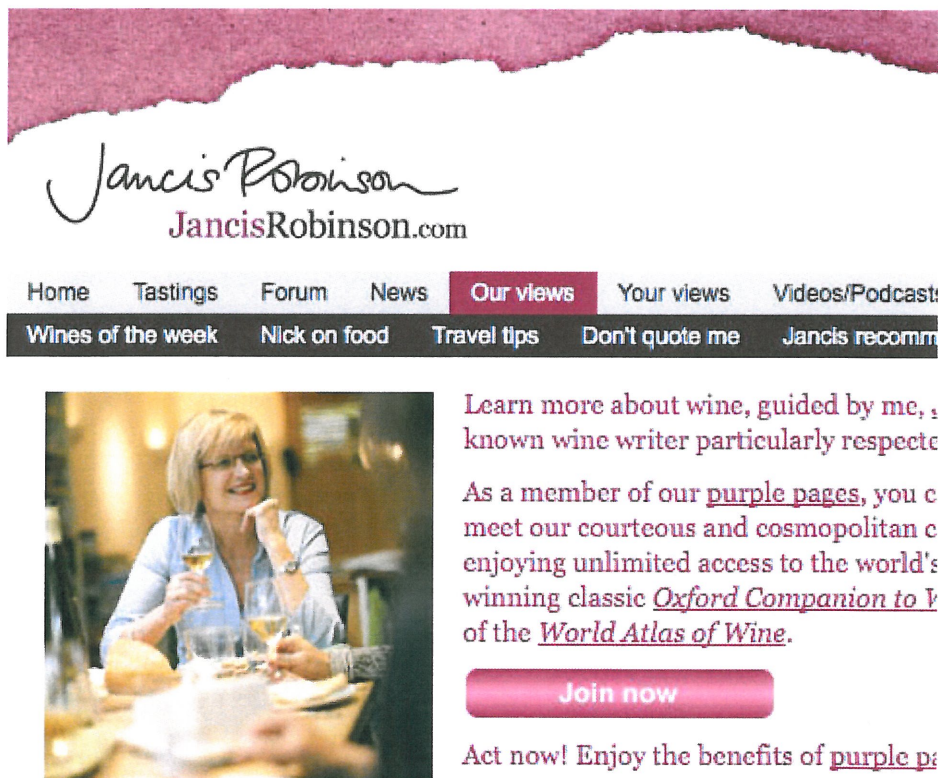
### **Sadie Family Sequillo 2003 Swartland**

A blend of Syrah (63%), Mourvèdre (30%) and Grenache (7%). 'Columella is expensive', says Eben. 'This is a Monday-Friday wine'. It has a sweet, quite elegant nose of red fruits with a herby, subtly green edge. The palate is supple and fresh with some tannic structure under the attractive, green-tinged fruit. A well proportioned wine with a bit of spiciness. Delicious stuff. Very good/excellent 92/100

## Jancis Rates our new releases

[0 Comments](#) | Posted by *chris* in [Reviews & Press](#), [Uncategorized](#)

Following the great press we recently received in Decanter magazine, some more good news today from the UK on our new releases, this time from Jancis Robinson on her Purple Pages. She recently included our 2008 White as one of her few South African wines in her [list of Summer Favorites](#), and the tasting notes on our new releases are unfortunately [subscriber only](#), so we're posting the notes here:



The screenshot shows the top portion of the Jancis Robinson website. At the top is a purple, torn-paper-style header. Below it is the signature 'Jancis Robinson' and the website address 'JancisRobinson.com'. A navigation menu includes links for Home, Tastings, Forum, News, Our views (highlighted), Your views, and Videos/Podcasts. Below the navigation menu is a dark bar with links for Wines of the week, Nick on food, Travel tips, Don't quote me, and Jancis recomm. Below this is a promotional banner for 'Purple Pages' featuring a photo of Jancis Robinson at a table with wine glasses. The text in the banner reads: 'Learn more about wine, guided by me, a known wine writer particularly respects... As a member of our purple pages, you c meet our courteous and cosmopolitan c enjoying unlimited access to the world's winning classic *Oxford Companion to V* of the *World Atlas of Wine*. Join now Act now! Enjoy the benefits of purple pe'

Jancis Robinson's Purple Pages

### **MULLINEUX SYRAH 2008 SWARTLAND**

This has come on beautifully since I first tasted it last November. Lots of north Rhône subtlety and refreshment factor. Great to see something buck the local trend and turn out something, in the first vintage, with real finesse. **17/20**

**WHITE BLEND 2009 SWARTLAND** (60% Chenin Blanc, 10% Clairette Blanche, 10% Roussanne, 10% Viognier, 10% Grenache Blanc).

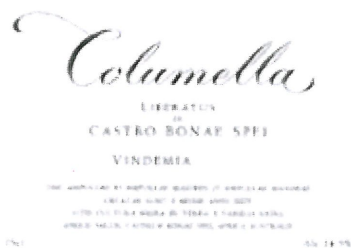
Stunningly refined and appealing for those of who like dry whites to taste as though they have some of the bedrock (shale in this case) soaking in the wine glass. Beautifully judged with notes

of jasmine, lemon peel as well as all that minerality. Lovely now but there is so much tucked in there that I suspect it will develop beautifully in bottle. A great effort for a second vintage. **17,5/20**

#### **STRAW WINE 2009 SWARTLAND**

Pale coppery colour and awfully viscous but thanks to the acidity of Chenin Blanc, this from a single parcel of nearly 30 year-old vines, this has great refreshment value too. Lovely balance and delightfully approachable already. This was probably very difficult to make. **18/20**

[2008](#), [2009](#), [Decanter](#), [Jancis](#), [Jancis Robinson](#), [Purple Pages](#), [Straw Wine](#), [Swartland](#), [Syrah](#), [White Blend](#)



## South Africa's top wines?

20 Apr 2010 by Jancis Robinson

South African wine writer Tim James of [www.grape.co.za](http://www.grape.co.za) polled 26 respected observers of the South African wine scene with the questionnaire below\*. (I declined, on the basis that I have not been to South Africa in the last two or three years.) The results of that poll are below and you can read Tim's own comments on the results [here](#).

I'd say there are not too many surprises here, except that so many of the names are so relatively new. Ataraxia Chardonnay (one of the wines we served at our [South African Room to Read dinner](#) in London last November, along with Boekenhoutskloof Syrah, Kanonkop Paul Sauer and Morgenster) has done amazingly well for such a young label with its own vineyards only just coming on stream. See this [wine of the week](#).

There also seems to be a reassuringly high level of coincidence between that list of up and coming wineries and various [wines of the week](#) on this website. See [Great new South Africans](#) published last November and Julia's [Jewels from South Africa](#) from last May.

Feel free to comment in the box below.

### Top ten South African reds:

1st Sadie Family Columella  
2nd Kanonkop Paul Sauer  
Joint 3rd Boekenhoutskloof Cabernet, Boekenhoutskloof Syrah and Le Riche Cabernet Sauvignon Reserve  
6th Morgenster  
7th Vergelegen Red  
8th Meerlust Rubicon  
Joint 9th Bouchard Finlayson Galpin Peak Pinot Noir and Jordan Cobblers Hill

### Top ten South African whites:

Joint 1st Cape Point Vineyards Isliedh and Sadie Family Palladius  
3rd Ataraxia Chardonnay and Vergelegen White  
5th Hamilton Russell Vineyards Chardonnay  
6th Tokara White  
7th Ken Forrester The FMC  
Joint 8th Chamonix Chardonnay, Sequillo White and Steenberg Sauvignon Blanc Reserve



### Up and coming wineries:

Haskell  
Ataraxia  
Mullineux  
Badenhorst  
Waterkloof

\*Questionnaire:

Please note that in all cases we are looking for wines and wineries with a bit of track record - let's say 3 years. So a winery that has produced one or even two brilliant vintages should not qualify as a top 20 producer, nor should the wines themselves qualify in their categories until they have shown a bit of consistency. There is provision below for mentioning new wineries to expect great things from.

1. Name (order irrelevant) the top five wineries in the Cape, in terms of quality.
2. Name (order irrelevant) the next best 15 wineries. This will give a total of the top 20 wineries)
3. Name up to five wineries that you think will probably be VERY strong contenders for a Top 20 placing within a few years.
4. Name the top ten red table wines in the country (track record of three vintages).
5. Name the top ten white table wines in the country (track record of three vintages).

Tags: South Africa

4 comment(s)

### Comments

Just back from a trip to SA with 16 Belgian sommeliers ... and I must admit, it was a super trip. We visited almost all the wineries listed above ... and we came to the same conclusions. At Riebeeck Kasteel (in the cellar of Mullineux) we tasted a fantastic range of domaines : Willie Scali, Mullineux, Badenhorst, Babylon's Peak, Lammershoek and of course the wines of Eben Sadie (what a modest man!): Sequillo White 09 and red 06, Palladius white 08 and the red Columella 07 ... unforgettable! We visited Cederberg (Five Generations Cab Sauv 06), Kanonkop, Vergelegen, some estates in the Elim and Elgin region, we tasted a range of pinot noir at Hamilton Russell ... and not to forget De Grendel and super sauvignon blanc at Cape Point Vineyards.. I appologize for the domaines I forgot to mention ...but our group of sommeliers will try to be an ambassador of SA wines!

*27 Apr 2010 20:37 by ronny debaere*

Great to see Mullineux listed in the up and coming, especially as we have had only one vintage to date . My bet is that shortly a tiny boutique winery situated next to De Trafford will be in this list---look out for Keermont.

*23 Apr 2010 15:05 by Keith Prothero*

What about Anwilka in the reds... I heard a lot about it but didn't get to taste it. Any good..?

*20 Apr 2010 13:21 by Guillaume Raffy*

This is a fascinating list, and one that makes me happy as it reaffirms my instincts and buying in recent years. I first visited SA in 1995 and fell in love with the wines and the wine lands. I also spend over a year living their in 2001/2001. Initially, to my amateur tastes, the Vergelegan Red was a stand-out, and I still have vintages dating back to '98 that I look forward to tasting. But in recent years it was clear that Kanonkop was overtaking it with the Paul Sauer - particularly when I visited last year the difference was noticeable. Is Vergelegan focussing on volume at the expense of the top end? Incidentally, Vergelegan is still a stunning estate to visit if you get the chance. So in recent years I've not even bothered cellaring the Vergelegan Red, instead buying a few cases of their great value Sauvignon Blanc for the summer from Tesco Online. Instead I've focussed on the wonderful, full and soft Paul Sauer. I actually brought 18 bottles home with me from SA last year....only to find that Majestic now stock it! Not only that, but if you wait for one of their South African deal you can get it for less than in SA, at around £16 - £18, and at that price it's brilliant value for money. But in the last few years Ethen Sadie has been the talk of the town in Cape Town. Initially it took me ages to actually track it down, and when I did it was pricey. But the wine is stunning. The red is a powerful Rhone style whine, the white is really unusual and not like anything I've tasted before - which is great in my book, South Africa has for too long focussed on emulating European wine rather than finding their own style (again, I speak as a very amateur amateur!). And, once again, Sadie Family wine can be found here in the UK. Berry Bros sell it for about £45, but hurry, Waitrose Online are selling it for £33 at the moment - again cheaper than you can get it in South Africa - is this a mistake? Anyway, I snapped up a case of the '05 recently and it will give me something to look forward to in a decade! The Wine Society now has the '06 in stock, but I'm going to wait and see if Waitrose offer it at the same price as the '05 before I buy. It's wonderful that South African wine has these rising stars, it will be good to see how the long-established houses respond. Thanks Jancis for this update, it's nice to see wines I'm familiar with talked about here.

*20 Apr 2010 11:50 by Peter Kyle*

[\[Back to top\]](#)

[\[Previous\]](#) [\[Next\]](#)