



P A S C A L / S C H I L D T

Winery:	David & Nadia
Wine:	Elpidios
Vintage:	2014
Appellation:	Wine of Origin Swartland
Winemaker/Winegrower:	David Sadie
Harvest Notes:	<p>The Sadie's focus on a spectrum of organic, old and dry land bush vine vineyards from different areas with different soil types throughout the Swartland, farmed by like-minded people. They are members of the Swartland Independent Producers.</p> <p>Grapes from six different Swartland vineyards are used, focusing on schist and granite soils of the mountains of the Swartland. The blend consists of Syrah (30%), Carignan (28%), Grenache (17%), Cinsaut (14%) and Pinotage (11%).</p> <p>30 – 50% whole bunches are sorted and then used in the bottom of an open tank. The rest of the grapes are all sorted, destemmed but not crushed and added to the tank on top of the whole bunches.</p>
Cellar Notes:	<p>In the cellar, the Sadie's work as natural as possible and only add sulphur. It is all about the soil and vineyards after all. They believe in a pure, fresh and natural style where site and soil are at work with minimal influence from a winemaking point of view.</p> <p>Maximum healthy pre-ferment cold soak with a daily punch down and CO2 gas coverage are maintained. Spontaneous fermentation occurs in the tank and we allow maximum extended skin contact (approximately 4 weeks in total). Grapes are gently pressed and drained to old French oak barrels for malolactic fermentation and wine ages from vintage to vintage. No enzymes, acid, yeast, nutrients are added and we focus on minimal intervention (use only sulphur).</p>
Tasting Notes:	
Aging & Drinking Suggestions:	
Technical Notes:	
Soil	schist and granite soils of the mountains of the Swartland
Acidity	5.1 g/L
pH	3.65
Residual Sugars	1.7 g/L
ABV	13.5%
Barrel Maturation	old French oak barrels
Production (bottles)	5663