La Buena Vida
The Reference for wines from Spain

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Sonvang PRIMEUR 2026

The Sadie Family Wines - 75 cl.



Pre-sale. Wine will arrive between October and November 2027. This co-planted vineyard is planted on the western slope of the Paardeberg. Due to its aspect, it soaks up most of the afternoon sun, hence the name Sonvang (Sun Catch). On this slope, we are able to get the grapes to early maturity, especially on the earlier ripening varietals and, in most cases, with the initial fresh firm acidity. At this point, we are still having multiple picks, but in the future, with pruning dynamics and varied viticulture, we aim to have the entire spread as a singular pick and co-fermentation. We will get there, but for now, we need to get to know this vineyard.

Vinification
The grapes are fermented with 30% whole clusters and 70% destemmed fruit. Fermentation lasts approximately 25 to 30 days before the wine is pressed in an old basket press. After pressing, the wine is transferred to concrete tanks and older foudres that do not impart wooden flavours. The age and saturation of the wooden staves allow for a very slow interaction between the wine and oxygen. After 11 months on the lees, the wine is racked to tank, 65 mg/L of sulphur is added, and the wine is bottled from the fine lees.

Storage potential
Drink as from: 2028
Best moment: 2032-2034
Until: 2037

Wine style:
Mediterranean, powerful and mineral

Assembly
Agiorgitiko, Alicante Bouschet, Bastardo do Castillo, Cariñena, Cinsault, Counoise, Garnacha, Lleudonder Pelut, Pinotage, Pontac, Tinta Barocca, Trincadeira

Region:
Westkaap

Wine estate:
The Sadie Family Wines

Biological

Description domain

After having worked for several years in the Priorat and having founded Terroir al Limit there, Eben Sadie returned to his South African roots. As he said himself: "Winemakers have to make wine in the region where they were born. This is where they know best the terroir".