La Buena Vida
The Reference for wines from Spain

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Kokerboom 2025

The Sadie Family Wines - 75 cl.



The Kokerboom vineyard consists of around 80% white Green Grape and 20% red Green Grape. They pick them together and press them simultaneously. The wine is one of the richest wines produced with pure volume and massive texture. The Semillon ripens very well in this area due to the high solar radiation and the grapes enter the cellar between 13.5 – 14% alcohol.

Wine style:
Atlantic, powerful and mineral

Assembly
Semillon blanc (100%)

Region:
Westkaap

Wine estate:
The Sadie Family Wines

Biological

Vinification
The grapes are picked in the Citrusdal Mountains and it does require a major load of logistics to get the grapes down to the winery: the journey to the vineyard takes about 4 and a half hours so they only return to the cellar at the end of the day and then place the grapes in the cool room (at 4 degrees) for the night. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to one of our old foudres for fermentation. The juice composition of the Kokerboom vineyard is usually very low in natural nitrogen and yeast nutrients and the fermentation takes about 10 days to start and normally equires 6 - 8 months to complete, which often brings us to the following spring. By then the malolactic fermentation would usually have come to completion as well. The wine is left in cask for the entire first 12 months on the fermentation lees and is bottled from the lees.

Storage potential
Drink as from: 2026
Best moment: 2029-2031
Until: 2036

To serve
Sadie produced very little, so please share with friends!

Trial analysis
The 2025 Kokerboom displays the waxy, lanolin-like characteristics typically associated with Semillon, supported by a subtle gunflint reduction that quickly fades away. This is followed by the vineyard's classic aromas of Granny Smith apple and lime. The combination of vibrant acidity and firm tannins in the 2025 vintage creates a compact, textured and structured mouthfeel. This is a full-bodied wine that will benefit from additional bottle ageing to fully reveal its potential.

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".