

David and Nadia Sadie

Wine is all about natural balance, purity and freshness. David and Nadia Sadie believe that these qualities can only be rightfully expressed when the soil and vineyards are respected.

David and Nadia Sadie work with various vineyards and like-minded farmers in the Swartland that share our vision. The focus is on different soil types, different mountain terrain and mainly bush vines. In the cellar we have a minimal intervention approach and only add a little sulphur. It's about the soil and vineyards after all.

David was born and bred in the Swartland and studied Viticulture and Oenology at the University of Stellenbosch. It was here that he met and later married Nadia, a qualified soil scientist and viticulturist.

David gained experience both locally (Waterford, Rustenberg and Saronsberg) and internationally (South Pacific Cellars – New Zealand, Chateau Quinault – France, Yves Cuilleron – France).

The tasting of Mediterranean cultivars and its regions made a lasting impression on David's ideas and palate. This interest has also been stimulated by working in a warmer region, Tulbagh, at Saronsberg where David was employed as assistant winemaker for two and a half years.

It was working with warmer climate Mediterranean Cultivars for three years, tasting of local and international natural/Mediterranean styles over the years, and a second influential harvest in the Northern Rhone at Yves Cuilleron, producer of Cote Rotie, Saint Joseph, Condrieu and Cornas in 2010, that gave David the confidence to grow the production of the maiden vintage, Aristargos 2010, from only 713 bottles to a number that sustains a full time business.

David is an active member of the the "Swartland Independent Producers" that is an organization where members subscribe to a set of values and are scrutinized for fulfilling them in their wine production. The set of values and practices include:

- The wine must be grown entirely in the Swartland and carry "Wine of Origin Swartland" on its label.
 - It must also be vinified, matured and bottled in the Swartland.
 - Wines must be naturally produced. By this we understand a minimum of manipulation in both vineyard and cellar; so that a natural wine: 1) has no inoculated yeast, or added yeast supplement; 2) will not be acidified; 3) has no added tannin; 4) will not be chemically fined; 5) will not undergo any technological process (reverse osmosis) which will alter the constitution of the wine.
 - The wine must consist of a minimum of 90% of the following varieties: Red wine: Syrah/shiraz, Mourvèdre, Grenache Noir, Carignan, Cinsaut, Tinta Barocca, Pinotage- and for white wine: Chenin Blanc, Grenache Blanc, Marsanne, Roussanne, Viognier, Clairette Blanche, Palomino (Fransdruiif/Vaalblaar), Semillon (Groendruif).
 - No wine may be aged with more than 25% kept in new wood as a component. All wood needs to be of European origin.
 - All wines must be bottled in a "Burgundy shape" bottles.
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