

THE SADIE FAMILY WINES PTY.LTD
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Palladius 2006

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin blanc 30%; Viognier 30%; Grenache Blanc 20%; Chardonnay 20%

Soils: Various – Granite & Gravel

Vinification: Hand sorting of each individual berry for the entire production in small “strawberry” cases. The grapes are pressed in an old basket press and the juice run off directly to barrel without settling. Some of the Chenin and Viognier are fermented for up to four days on the skins prior to pressing.

Oaking: French oak barrels, Burgundy Traditional selection. Tight grain. The aging takes place for 12 months on the lees and then we rack and an additional six months of aging on the fine lees. Total time spend is 18 months.

	Analysis:
Alcohol	14.35%
Residual Sugar	3.28 g/Liter
pH	3.38
Total Acidity	5.9 g/Liter
Total Sulphites	98mg/Liter

2006 - This vintage started off with some of the lowest yields to date and we also knew from the beginning that it would be rather a vintage based around the structural properties of the wine as opposed to the flavour sensations. Throughout the vinification and aging, what struck us most has been the natural stability of the wine and complexity of the wine. Thus far this has probably been the most complex of Palladius bottlings.

The wine displays many mineral and stone fruit aromatics alongside a centre core of acidity and tannin. We are very pleased with this bottling. This vintage saw the inclusion of a slightly bigger percentage of Roussanne as the grape is showing great promise for the future.

Average yield for vintage is 14 – 16 hl/Ha