

THE SADIE FAMILY WINES PTY.LTD  
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## Palladius 2007

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin blanc 45 % , Grenache Blanc 20% , 15% Clairette Blance ,  
Viognier 10% , Chardonnay 10

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 Vats 500 / 600 litre. Tight grain & 600 Litre concrete eggs.  
The aging takes place for 12months 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	14.4%
Residual Sugar	3.88 g/Liter
pH	3.35
Total Acidity	5.7 g/Liter
Total Sulphites	98mg/Liter

**2007** – The 2007 vintage was a great vintage for white wines in the Swartland. The Chenin Blanc, being the main component had a perfect ripening. The qualities of the 2007 vintage we embrace are those of restraint aromatic profile and some very fine spicy aromas. The palate is more restrained as well with impressive notes of minerality and some very well structured tannin and a acidity that finishes the wine off in a very long aftertaste. The 2007 should age very well with some good 12 years plus of aging potential.

Average yield for vintage is 14 – 16 hl/Ha