

THE SADIE FAMILY WINES PTY.LTD
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PALLADIUS 2008

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin blanc, Grenache Blanc, Clairette Blance ,
Viognier, Chardonnay, Roussanne.

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 18 months on the lees. This years the fermentation took a nervous 14 months.

Analysis:

Alcohol	14.54%
Residual Sugar	2.0 g/Liter
pH	3.26
Total Acidity	6.4 g/Liter
Total Sulphites	97mg/Liter

For me the 2008 Palladius, on a personal level, is a very special wine, as it has kept me on my knees since it was fermenting for 14 months. In that time the wine gained complexity every month and the structures and flavours just became more firm as it went on. It was the first time I had to wait so long for bottling and we had all in all 18 months of ageing in both these new concrete oval egg-shaped tanks as well as 500 litre used casks. The wine has a very limey and opulent tropical flavour with the usual stone fruit characters. The structural stability of this wine suggests that it will age very well and we anticipate that the wine will be in good standing in at least another 15 years. On the pallet the wine is dense and with a fantastic acidity, holding the wine in a very persistent finish that just lingers on.

It is almost an “**inside-out**” wine in a holistic way of speech.