

THE SADIE FAMILY WINES PTY.LTD  
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## *PALLADIUS 2009*

Vineyards: Swartland Paardeberg Mountain

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

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.

Aging : French oak vats 600 – 1800 litre as well as 600 litre concrete eggs.  
The ageing takes place for 18 months on the lees.

Analysis:	
Alcohol	14.45%
Residual Sugar	3.4 g/Litre
pH	3.36
Total Acidity	6.2 g/Litre
Total Sulphites	85 mg/Litre

The 2009 Palladius is the result of a nearly perfect year for white wine in the Swartland. It is the ideal follow-up on the very dramatic and expressive 2008 vintage. The 2009 Palladius fermented in the various vats and the fermentations were for most finished after 11 months. The 2009 Palladius has the inclusion of an 88-year-old parcel of Sémillon and also a parcel of Palomino of 35 years of age.

We produced very little of the 2009 Palladius and dramatically reduced the percentage of Viognier which only accounts for 6%. The exciting part about the 2009 Palladius is its incredible balance and all-round equilibrium. We are positive that this wine will age well up to 18 years with a perfect drinking window at 5 – 10 years, depending on the occasion.