

THE SADIE FAMILY WINES PTY.LTD

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## *PALLADIUS 2010*

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin blanc, Grenache Blanc, Clairette Blance ,  
Viognier, Chardonnay, Roussanne, Semillon, Palomino and some lesser  
grapes...

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 : Clay Amphora, old French oak vats and some 600 litre concrete eggs.  
The ageing takes place for 18 months on the lees.

Analysis:

Alcohol	14.35
Residual Sugar	3.8 g/Litre
pH	3.29
Total Acidity	6.1 g/Litre
Total Sulphites	78 mg/Litre

In more recent years, since 2008, it seems that the Palladius as a wine has  
been growing into its own identity and more consistent than before in its  
absolute quality. It is a combination of designated vineyards and the years of  
working with the soil that is finally paying off and also the fermentation and  
ageing in neutral casks and clay and concrete vessels is in a way permitting the  
wine to “speak its own language”.

The 2010 Palladius is quite similar in flavours to the 2008 vintage and displays  
the characters of tropical fruits and limey notes and slight nuances of almonds  
and hay. The aromatics of the wine also have a very salty and mineral  
character that comes more forth in the mouth feel and aftertaste. The 2010  
vintage displays a more firm acidity and freshness on the finish, which adds to  
the prolonged aftertaste.

The 2010 stands to be a wine well worth cellaring for the next 15 years and  
beyond and we suggest decantation for up to two hours in the youth of the  
wine.

Enjoy!

