

THE SADIE FAMILY WINES PTY LTD.

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PALLADIUS 2012

Vineyards: Swartland and Paardeberg Mountain

Grapes : Chenin Blanc, Grenache Blanc, Clairette Blanche , Viognier, Verdelho, Roussanne, Semillon Gris, Semillon Blanc and Palomino

Soils: Various – Granite, Gravel & Sandstone formations.

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 the barrel without settling. Some of the Chenin and Viognier are fermented for up to four days on the skins prior to pressing.

Aging :

Old French oak vats 600 – 1800 litre as well as 600 litre concrete eggs; and clay amphora. The ageing takes place for 24 months on the lees.

Analysis:

Alcohol	14%
Residual Sugar	2.85 g/Litre
pH	3.19
Total Acidity	5.75 g/Litre
Total Sulphites	85 mg/Litre

The 2012 vintage came on the back of an amazing winter with heavy rainfalls and much of our reserves in terms of soil moisture were completely renewed. In this region with zero irrigation it is such an important factor and it possibly has one of the biggest effects on the resulting wine.

The growing season was not too extreme and even when the heat waves came in early February, there were still lots of reserves of water in the sub-soil and this allowed for a very even ripening. The acidity was retained throughout the ripening season and the grapes had enough time on the vines for the fruit to ripen properly. The tannins were perfectly ripe at picking time and all of this happened at lower alcohol levels.

The 2012 Palladius fits in perfectly between the 2009 (lean and extremely linear) and the 2010 (more expanded and full). Therefore the Palladius 2012 is an extremely balanced and composed wine.

We have a smaller production this vintage, since we had some issues with the flowering of the Grenache Blanc, Semillon Blanc and Semillon Gris. The slightly different composition has lead To a more restrained and linear wine. The usual tropical and almond characters have been Replaced by stone fruit and salty, mineral characters.

A yield of 18 - 20 hl/ ha was recorded in 2012.

It is a wine that will age extremely well.

Enjoy!

Reg. 2007/005402/07

V.A.T. 4180238620

Director: E Sadie