

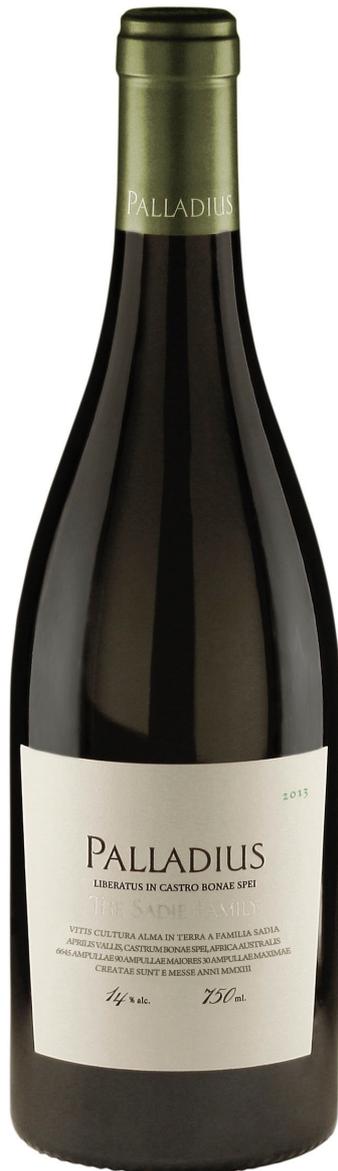
## Terroir

“PLACE ABOVE  
PROGRESS”

### VINEYARD



### THE CELLAR



## Palladius 2013

**Vineyards:** Paardeberg Granite (13 vineyards), Sandstone (4 vineyards).

**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 individual berries for the entire production in small “strawberry” cases. The grapes are pressed in a traditional basket press and the juice run off directly to clay amphoras, concrete eggs and some old oak foudres.

**Ageing:** The Palladius matures for 24 months in these vessels. Fermentation is spontaneous, and no additives are used. The wine finishes fermenting its own time - in some cases this may take up to 20 months. After two years the wine is bottled unrefined and unfiltered. The final blend is only made up days before bottling.

#### Analysis:

Alcohol	13.85 %
Residual Sugar	3.2 g/Litre
pH	3.28
Total Acidity	5.4 g/Litre
Total Sulphites	88 mg/Litre

**Notes:** The 2013 vintage was, in many respects, one that came and went easily – almost like a child without fuss or issues. It is often these vintages that get missed, because they make no noise, but travel in silence.

The 2013 Palladius was a great departure: for the first time in years, all of the components completed fermentation by the end of the first year, which meant that we were able to top up and bung up the casks, eggs and foudre before the second summer of ageing. The fruit purity, freshness and focus on the wine is amazing, and in many respects this is one of our favourite Palladius vintages – as great as the 2009.

The wine’s aromatics have so many different aspects; in contrast to the 2012 it has less obvious tropical flavours, but much more in the way of primary fruit and linear attributes, and with loads of mineral and salty qualities. The fruit is firmly held in the grip of tension, with flavours in perfect balance, slightly spicy and perfumed.

We think the 2013 will join the ranks of the best bottlings of Palladius. We sum up the character as tension and elegance in perfect equilibrium.

A yield of 18 - 20hl/ ha was recorded for 2013.

*“the main  
quality is  
just tension  
and elegance  
in perfect  
equilibrium”*