

Terroir

“PLACE ABOVE
PROGRESS”

VINEYARD



THE CELLAR



Palladius 2014

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

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

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 in 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	14.1 %
Residual Sugar	2.5g/Litre
pH	3.16
Total Acidity	6.4 g/Litre
Total Sulphites	80 mg/Litre

Notes : The 2014 vintage was in every respect an absolute beauty in terms of the volume of ripeness we could get on the grapes with the retention of acidity; it was a rare equilibrium and we picked the second half of the vintage slightly riper than usual: the first white juices fermenting in the cellar showed that the actual acidity was very well defined and that we could afford to wait a bit for the varieties that ripen later.

Then the latter part of the season brought a heavy downpour of rain that was forecasted and we picked all but one vineyard then, and the last vineyard literally the day after the big downpour before the water could be absorbed by the fruit.

The amazing and great aspect of this 2014 Palladius is that the wine has a very zesty lime green aromatic persona, almost to the extend of cordial lime and then this finer green freshness transcends to a riper, more tropical apricot and roasted almonds character with loads of fruit. It is a very complex and

compact wine with huge concentration and freshness in one - in some ways the wine expresses the notion of the Japanese “umame”: balance/equilibrium. For the first time we also introduced a small parcel of the historic Colombard grape of the Cape for added acidity and freshness. This parcel actually came in with a mere 11% alcohol. The result is a wine that we firmly believe will age incredibly well and the very effect of time and ageing will result in a worthy drop of wine.

A yield of 18 - 22hl/ ha was recorded for 2013.

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