

Terroir

“PLACE ABOVE
PROGRESS”

VINEYARD



THE CELLAR



Palladius 2015

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 of 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	14.15 %
Residual Sugar	2.7g/Litre
pH	3.25
Total Acidity	5.8 g/Litre
Total Sulphites	88mg/Litre

Notes : The 2015 vintage had the massive advantage that quite a number of the parcels of whites were picked prior to any of the usual heat waves setting in.

The excitement was great, for we had excellent acidity and freshness for the first time in years; and after the 2014 Palladius, that was bottled much fresher, we thought that we would be able to take it even one step further in 2015. The reality was, however, that many of those initially picked parcels were mostly driven by malic acid and most of the acidity was broken down during malolactic fermentation, to the point where we ended up with slightly less acidity than in 2014... but we did manage to secure a much more textured feel on the palate.

The 2015 Palladius just beams complexity and the wine travels from very mineral and salty aromas to more of your bigger peach skin and stone fruit

aromas and in the end tapers off into a type of a cordial lime and quince edge.

The fruit never shows any of the real aspects of full ripeness, but the grapes were actually picked at complete ripeness. Please age this wine with the same optimism as one would with a high end red wine, for the wine deserves it and it will be a very worthy investment of time.

A yield of 18 - 24hl/ ha was recorded for 2015.

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