

Terroir

“PLACE ABOVE
PROGRESS”

VINEYARD



THE CELLAR

Palladius 2017

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 amphorae & concrete eggs.

Ageing : The Palladius matures for 12 months in these vessels and is then racked into big old foudres for an additional 12 months ageing prior to bottling. 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.

Analysis:

Alcohol	13.39 %
Residual Sugar	1.7g/Litre
pH	3.13
Total Acidity	6.5 g/Litre
Total Sulphites	88mg/Litre

Notes : Palladius 2017 displays the magnitude of layers that is to be expected from a blend of 11 varietals across 17 vineyards, but unlike the previous two vintages there are more fresh fruit flavours and the stone fruit and peach skin aromas almost suggest a cooler vintage... this is in part the result of us picking slightly earlier than usual to try and save plant reserves for the vines to deal with the drought.

This wine normally has more tropical aromas, but this year there is none of that to be found. Some white cassia and green apple skin make up a very restrained version with salty, mineral and slight honey and lime undertones.

This Palladius spends its first year of ageing in clay amphorae and concrete eggs and then an additional year of ageing of the final blend in big oak casks.

*“more fresh
fruit flavours
and the
stone fruit”*



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