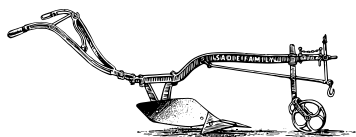




THE
SADIE FAMILY
RELEASE

2020



THE SADIE FAMILY WINES PTY LTD

RELEASE 2020

VINEYARDS



Location

Paardeberg (14 vineyards) , Piketberg (1 vineyard),
St Helena Bay (2 vineyards)



Grapes

Chenin Blanc, Grenache Blanc, Clairette Blanche,
Viognier, Verdelho, Roussanne, Marsanne,
Semillon Gris, Semillon Blanc & Palomino,
Colombard



Ageing

12 months amphora & concrete,
12 months old foudre



Soils

Decomposed Granite, Decomposed Table
Mountain Sandstone formations & Chalk Soils

TECHNICAL DETAILS



Yield

22 hl/ha



Alcohol

13,23 %



Residual Sugar

1,1 g/L



pH

3,17



Total Acidity

5,8 g/L



Total Sulphur

78 mg/L



PALLADIUS

2018

VINIFICATION | The grapes are picked across a great many vineyards and taken into our cold-room on arrival at the cellar. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 2 - 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to concrete eggs of 725 litres and 400 - 1200 litre clay amphoras for the next stage of natural fermentation.

The fermentation temperatures in the clay amphorae and the concrete eggs are very constant and we only control the ambient temperature at around 18 degrees throughout the season. Each wine basically ferments in its own time - in some cases it may take up to 18 months - and every vineyard is fermented in the same vessel every year.

AGEING | The Palladius matures in these vessels for 12 months and is then racked off into big old foudres for an additional 12 months ageing prior to bottling. After two years the wine is bottled unfinned and unfiltered.

NOTES | Over the past 5 years Palladius has been the wine that has grown most in quality and refinement and much of this has to do with the addition of more vineyards and the improvement of their viticulture. Of all our wines the Palladius, with 17 vineyards, currently represents the biggest canvas of the Swartland.

The 2018 wine is a seamless entity with a slightly higher acidity than in 2017 and 2016, but much more layered and the overall polarity in the wine has increased. Tasting this for the annual review and for our records, we were reminded that a great white wine surpasses all "classifications" of wine. This one is seriously packed and dense at 13.23% alcohol with an acidity that beams at you. This is arguably the freshest and most linear version ever bottled of Palladius. We would suggest giving the wine a good rest of at least 5-8 years before opening. If you cannot wait, open one but please leave the rest aside!