

THE
SADIE FAMILY
RELEASE

2022





THE SADIE FAMILY WINES PTY LTD

RELEASE 2022

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

28 hl/ha



Alcohol

14 %



Residual Sugar

2,2 g/L



pH

3,3



Total Acidity

5,7 g/L



Total Sulphur

81 mg/L



PALLADIUS

2020

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 grew the most in quality and refinement and much of this has to do with the addition of more vineyards and the improvement of their viticulture. Currently of all our wines, the Palladius, with 17 vineyards, obviously represents the biggest canvas of the Swartland.

The 2020 Palladius displays for the first time in many years a cordial lime, citrus and zesty entry point on the aromas that follow through and then develop into mineral/salty qualities that spill over into some secondary white stone fruit aromas. For the first time, these stone fruit aromas made their appearance in the 2019 bottling. The wine has a firmly textured structure, the tannin is exceptionally compact, and the volume seems to be suspended in its weight. The colour of this 2020 Palladius is maybe the most striking in that it is perhaps the brightest and freshest it has been in years, especially for a wine that has been in a 24-month aging cycle in concrete, amphora and cask.

As always, it is suggested to age this wine for a minimum of 4 - 6 years.