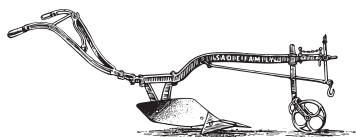


THE
SADIE FAMILY
RELEASE

2023





THE SADIE FAMILY WINES PTY LTD

RELEASE 2023

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	29 hl/ha
	Alcohol	13,75 %
	Residual Sugar	2,1 g/L
	pH	3,43
	Total Acidity	5,7 g/L
	Total Sulphur	85 mg/L



PALLADIUS

2021

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 2021 Palladius displays early-picked stone fruit aromas with some citrus aromas in the background. Still, the minerality and salty qualities on the palate suggest that the wine will be slender for a while but will fill up over time in the bottle. Complex earthy aromas with lanolin layers make up the deeper aspects of aromatics. The palate of the wine is substantial, and the tannins and the acidity seem coiled up super tight. The current taste of the wine shows every intention of this vintage to be a longstanding wine with a big-player mentality. Tasting through the lineup this year, this wine is just a standout.

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