



THE SADIE FAMILY WINES PTY LTD.

2019
Palladius

Swartland, South Africa

HISTORY

As of recent, 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. The Palladius, with 17 vineyards, represents the biggest canvas of the Swartland. Throughout the picking of this 2019, the vineyards ripened in perfect order and in perfect ratio to another. The mouthfeel and equilibrium of this vintage are unmatched in any of Sadie's other whites. The composure of this wine is the absolute singular aspect and it will benefit much from proper ageing.

VINIFICATION

After grapes are picked, they are taken into a 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. 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. 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 unfined and unfiltered.

TASTING NOTES

The 2019 Palladius displays the most complex of aromas: not only is the wine very fresh, bright green-edge apple fruit but then goes into stone fruit and exit with the tropical aromatics. Sadie Family has managed to capture a greater acidity than 2018 but with more volume and texture.

TECHNICAL INFORMATION

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

ALC: 13.5%

RESIDUAL SUGAR: 1.7 g/L

TOTAL ACIDITY: 6 g/L

pH: 3.31

TOTAL SULPHUR: 72 mg/L

SCORES

95 points, Vinous, April 2021

