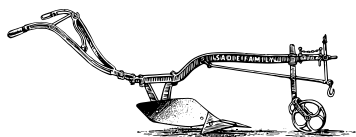


THE
SADIE FAMILY
RELEASE

2024





THE SADIE FAMILY WINES PTY LTD

RELEASE 2024

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

13,5 %



Residual Sugar

2,1 g/L



pH

3,3



Total Acidity

6,1 g/L



Total Sulphur

85 mg/L



PALLADIUS

2022

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 2022 starts by almost playing hide-and-seek; the wine is more reserved and holding back. And only after warming up and a couple of minutes in the glass does the conversation start. The aromas are that of green apple and citrus flint, and then some of the stone fruit aromas begin to shine through. The wine needs time.

The palate is already balanced, and the acidity is met by very firm tannins. The aftertaste is lingering. This bottling is a great vintage to follow the 2021. It is a strong contender for the most restrained version, but we must taste 2021 and 2022 with some age to have a final verdict.

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