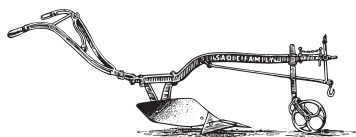


THE
SADIE FAMILY
RELEASE

2026





THE SADIE FAMILY WINES PTY LTD

RELEASE 2026

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, Grillo, Assyrtiko,
Grenache Blanc & Verdelho



Ageing

12 months amphora & concrete,
12 months old foudre



Soils

Weathered Granite & - Sandstone formations
& Limestone soils on the Coast

TECHNICAL DETAILS



Yield

30 hl/ha



Alcohol

13,5 %



Residual Sugar

1,7 g/L



pH

3,2



Total Acidity

5,7 g/L



Total Sulphur

76 mg/L



PALLADIUS

2024

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 7 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.

Last year, we highlighted the coming-of-age journey of Palladius over the past 25 years. This 2024 vintage again displays very fresh lemon-zest and nectarine characteristics, with some suppressed grapefruit aromas, all coated in salinity. The wine is restrained and elegant throughout, yet it holds massive weight and length.

Steel if you need to, but get to taste this wine, it speaks volumes of the Swartland and its magnificence.

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