THE SADIE FAMILY WINES PTY LTD

P.O. BOX 1019, ROTSVAS FARM, BABYLONSTOREN ROAD, 7299, PAARDEBERG, MALMESBURY, SOUTH AFRICA
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Palladius 2002

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin Blanc 45 % , Grenache Blanc 20%, Viognier 20% , Chardonnay 15%
Soils: Various – Granite & Gravel

Vinification: Hand sorting each berry for the entire production in small "strawberry" cases. The grapes are pressed in an old basket press, and the juice runs off directly to the barrel(25%new) without settling. Some of the Chenin and Viognier are fermented for 3 to 4 days on the skins before pressing.

Ageing: French oak barrels, Burgundy Traditional selection. Tight grain. The ageing takes place for 12months on the lees, and then we rack and have an additional six months of ageing on the fine lees. Total time spent is 18 months.

Analysis:

Alcohol - 14,9%

Residual Sugar - 8,4g/L

pH - 3,42

Total Acidity – 5,6g/L

Total Sulphites – 98mg/L

2002 - This being the first vintage of Palladius, in many ways, it became such a watershed wine. It was the first-ever of the new wave of Mediterranean white blends to be bottled in South Africa. It was early days, and apart from the then very controversial blend, it was also bottled with 9 grams of sugar. That, alongside zero fining or filtration at the time, was more a case of bravery than common sense, but the most unusual wine was born. For those that decided to store the wine in warm places, the wine in some cases re-fermented, but in most cases, the wine just retained its residual. This wine is still a decade on, proving to be fresh and bright and forever will remain an enigma.

The average yield for the vintage was 22 hl/Ha.

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