THE SADIE FAMILY WINES PTY LTD

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Palladius 2003

Vineyards: Swartland Paardeberg Mountain

Grapes : Chenin Blanc 45 % , Grenache Blanc 20%, Roussanne 10%, Viognier 15% ,Chardonnay 10%

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 directly into the barrel (25% new) without settling. The Viognier was fermented on the skins for 3 days before pressing.

Ageing: French oak barrels, Burgundy Traditional selection. Tight grain. The ageing takes place for 12 months on the lees, and then we rack and have an additional 6 months of ageing on the fine lees.
Total time spent is 18 months.

Analysis:

Alcohol - 14,8%

Residual Sugar – 2.85 g/L

pH - 3,4

Total Acidity – 5,5 g/L

Total Sulphites – 88 mg/L

2003 – This year, we became more cautious and more aware of residual sugar, and we worked to get some of the grapes picked earlier than in the previous vintage to ferment them dry. Even with a high percentage of Viognier in the 2003 vintage, the wine was still bottled with slightly higher alcohol levels. From a retro perspective, this might explain why 2003 started to show much more secondary and developed flavours from the outset. It is still a very well-structured wine but full-bodied white in every sense of the word.
Not for the fainthearted.

The average yield for the vintage was 20 hl/Ha.

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