THE SADIE FAMILY WINES PTY LTD

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# Palladius 2004

**Vineyards:** Swartland Paardeberg Mountain

**Grapes :** Chenin Blanc 45 % , Grenache Blanc 20%, Roussanne 15%, Viognier 8% , Chardonnay 12%

**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. The Viognier are fermented for 3 - 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.

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**Analysis:**

Alcohol - 14,5%

Residual Sugar – 2.8 g/L

pH - 3,38

Total Acidity – 5,8 g/L

Total Sulphites – 85 mg/L

**2004** – This was generally quite a superb vintage and showed more grace and elegance; we did grow conscious of the effect of Viognier and its high sugar production at picking, and in 2004, we did taper down the percentage of the Viognier and the very portion that we picked, we did pick earlier. 2004 is a well-proportioned wine with an outstanding balance from the outset; it does not contain the structure of the 2003 vintage, but it does offer so much more in terms of complexity in the aromas and overall wine.

It is also likely to age more slowly than the 2003 vintage due to higher natural acidity. The average yield for the vintage was 22 hl/Ha.

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