

Sadie Family Palladius 2010

The 2010 Palladius is quite similar in flavours to the 2008 vintage and displays the characters of tropical fruits and limey notes and slight nuances of almonds and hay. The aromatics of the wine also have a very salty and mineral character that comes more forth in the mouth feel and aftertaste. The 2010 vintage displays a more firm acidity and freshness on the finish, which adds to the prolonged aftertaste.

variety : Chenin Blanc | 60% Chenin Blanc, Marsanne, Roussanne, Clairette, Grenache Blanc, Viognier

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Swartland Paardeberg Mountain

analysis : alc : 14.35 % vol rs : 3.8 g/l pH : 3.29 ta : 6.1 g/l so2 : 78 mg/l

type : White

pack : Bottle **closure** : Cork

ageing : The 2010 stands to be a wine well worth cellaring for the next 15 years and beyond and we suggest decantation for up to two hours in the youth of the wine.

in the vineyard : Soils: Various – Granite & Gravel

about the harvest: Hand sorting of each individual berry for the entire production in small "strawberry" cases.

in the cellar : The grapes are pressed in an old basket press and the juice run off directly to barrel without settling. Some of the Chenin and Viognier are fermented for up to four days on the skins prior to pressing. Aging : Clay Amphora, old French oak vats and some 600 litre concrete eggs. The ageing takes place for 18 months on the lees.

