

## Sadie Family Palladius 2013

The 2011 Palladius is the first expression of our new interpretation of vinification of the Palladius vineyards. The new Palladius is the result of 24 months of ageing as opposed to the more traditional 16 – 18 months. We found that the very special sites and fruit were quite up to a complete 24 month ageing prior to bottling.

The additional 6 months of ageing just meant higher levels of stability and clarity without the sacrifice of any of the other qualities and the character of the wine. The 2011 Palladius is the most complex, tightly packed and composed version and will be a great journey for anyone to savour. It was our smallest production in years and we also delayed the release for one year as we felt the new way of ageing was the right direction for this vintage and for future releases.

**variety :** Chenin Blanc | Chenin Blanc, Grenache Blanc, Clairette Blanche , Viognier, Verdelho, Marsanne, Roussanne, Semillon Gris, Semillon Blanc and Palomino

**winery :** Sadie Family Wines

**winemaker :** Eben Sadie

**wine of origin :**

**analysis :** alc : 14.00 % vol    rs : 2.8 g/l    pH : 3.08    ta : 6.5 g/l    so2 : 85 mg/l

**type :** White    **style :** Dry

**pack :** Bottle    **size :** 0    **closure :** Cork

**ageing :** We are positive that this wine will age well up to 18+ years with a perfect drinking window at 5 – 10 years, depending on the occasion and decantation.

**in the vineyard :** Soils: Various – Granite, Gravel and Sandstone formations.

**about the harvest:** 3Hand 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 : French oak vats 600 – 1800 litre as well as 600 litre concrete eggs.

The ageing takes place for 24 months on the lees.

