

Sadie Family Palladius 2020

The 2020 Palladius displays for the first time in many years a cordial lime, citrus and zesty entry point on the aromas that follow through and then develop into mineral/ salty qualities that spill over into some secondary white stone fruit aromas.

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

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin :

analysis : alc : 14.00 % vol rs : 2.2 g/l pH : 3.3 ta : 5.7 g/l so2 : 85 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

2023 Platter's Wine Guide - 5 Stars

ageing : As always, it is suggested to age this wine for a minimum of 4 - 6 years.

into mineral/ salty qualities that spill over into some secondary white stone fruit aromas. For the first time, these stone fruit aromas made their appearance in the 2019 bottling. The wine has a firmly textured structure, the tannin is exceptionally compact, and the volume seems to be suspended in its weight. The colour of this 2020 Palladius is maybe the most striking in that it is perhaps the brightest and freshest it has been in years, especially for a wine that has been in a 24-month aging cycle in concrete, amphora and cask.

in the vineyard : Decomposed Granite, Decomposed Table Mountain Sandstone formations & Chalk Soils

about the harvest: The grapes are picked across a great many vineyards and taken into our cold room on arrival at the cellar. The next day the grapes are sorted and the whole bunches go into the press. The pressing lasts 2 - 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to concrete eggs of 725 litres and 400 - 1200 litre clay amphoras for the next stage of natural fermentation

in the cellar : The fermentation temperatures in the clay amphorae and the concrete eggs are very constant and we only control the ambient temperature at around 18 degrees throughout the season. Each wine basically ferments in its own time - in some cases it may take up to 18 months - and every vineyard is fermented in the same vessel every year.

