

Palladius (Primeur) 2023 The Sadie Family Wines - 75 cl.

Early reservation. Wine will arrive between October/November 2025
Palladius is the top white cuvée of the Sadie Family. The grapes come from 17 different vines in the Paardeberg - 13 on granite soils, 4 on sandstone. Very complex in the glass too!



Vinification

Harvested by hand in small baskets.
Traditional pressing. The juice is then put in concrete eggs or amphoras where it will stay for 12 months, before being transferred in big, old wooden vats, where it will stay 12 more months. Fermentation starts and stops spontaneously (sometimes after 20 months), with the sole help of indigenous yeasts.



Storage potential

Drink as from : 2026
Best moment : 2030-2036
Until : 2040



To serve

Do not forget to decant this wine before serving it (in a large glass).

Description domain

After having worked for several years in the Priorat and having founded Terroir al Limit there, Eben Sadie returned to his South African roots. As he said himself: "Winemakers have to make wine in the region where they were born. This is where they know best the terroir".



Wine style:

Atlantic, powerful and mineral



Assembly

Chenin Blanc, Garnacha
Blanca, Marsanne, Palomino,
Roussanne, Verdello, Viognier



Region:

Westkaap



Wine estate:

The Sadie Family Wines



Biological