

Palladius 2022

The Sadie Family Wines - 75 cl.

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 : 2025
Best moment : 2029-2031
Until : 2035



To serve

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



Trial analysis

The 2021 Palladius displays early-picked stone fruit aromas with some citrus aromas in the background. Still, the minerality and salty qualities on the palate suggest that the wine will be slender for a while but will fill up over time in the bottle. Complex earthy aromas with lanolin layers make up the deeper aspects of aromatics. The palate of the wine is substantial, and the tannins and the acidity seem coiled up super tight. The current taste of the wine shows every intention of this vintage to be a longstanding wine with a bigplayer mentality. Tasting through the lineup this year, this wine is just a standout.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Chenin Blanc, Clairette blanche, Colombard, Garnacha Blanca, Marsanne, Palomino, Roussanne, Semillon blanc, Semillon gris, Verdello, Viognier



Region:

Westkaap



Wine estate:

The Sadie Family Wines

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".



Biological