

Sadie Family

Sadie Family Palladius 2020 is a compelling white blend from 17 Swartland vineyards, crafted from an intricate combination of Chenin Blanc, Grenache Blanc, Clairette Blanche, and other Mediterranean varieties. It offers a dynamic balance of citrus brightness, mineral depth, and a richly textured structure.

THE
SADIE FAMILY
WINES PTY LTD



Palladius 2020

Swartland, South Africa

Region and Vineyards

The grapes for **Palladius 2020** are sourced from **17 meticulously cultivated vineyards** across the Swartland, with key sites in **Paardeberg, Piketberg, and St Helena Bay**. These vineyards span a diversity of terroirs, including **decomposed granite, sandstone, and chalk soils**, which lend the wine its signature complexity and minerality.

The **Paardeberg** vineyards, home to 14 of the 17 sites, benefit from granite-rich soils that enhance freshness and aromatic precision. Meanwhile, the **chalky soils** of **St Helena Bay** contribute salinity and texture. The vineyards' coastal proximity ensures cooling breezes that preserve the grapes' natural acidity, while low yields of **28 hl/ha** result in concentrated, expressive fruit.

Winemaking

Palladius 2020 underwent a meticulous winemaking process to highlight the purity and complexity of its diverse varietals. Upon arrival at the cellar, the grapes were sorted and pressed as whole bunches over **2-3 hours**, allowing the juice to settle naturally in the tank. Fermentation took place in a combination of **725-liter concrete eggs** and **clay amphorae** (400-1200 liters), where the steady temperatures (ambient at **18°C**) allowed natural fermentation to unfold at its own pace—lasting up to **18 months** for some parcels.

The wine was aged for **12 months** in these vessels before being transferred to **large old foudres** for an additional **12 months**, totaling **24 months** of maturation. Bottled unfiltered and unfiltered, the result is a wine that captures the essence of its terroir with striking clarity and refinement.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Palladius 2020

Alcohol :14,50 %

Composition: 33% Chenin Blanc,
16% Roussanne, 11% Grenache
Blanc, 11% Sémillon, 11%
Palomino Fino, 6% Viognier, 6%
Clairette, 6% Verdelho

Tasting Notes

- **Color:** Bright, vibrant gold with crystalline clarity.
- **Aroma:** Initial notes of **lime zest, citrus**, and a fresh saline quality, transitioning to secondary aromas of **white stone fruit**, hints of chalk, and subtle floral undertones.
- **Palate:** Firmly textured with compact tannins, vibrant acidity, and a balanced weightlessness. Flavors of citrus and peach dominate, with a long mineral finish that speaks to the wine's origins in granite and chalk soils.

Did You Know?

Palladius is named for **Rutilius Taurus Palladius**, an ancient Roman agriculturist whose works emphasized careful stewardship of the land—aligning with the Sadie Family's philosophy of viticulture. The 2020 vintage reflects years of fine-tuning and the inclusion of new vineyards, making it one of the most refined iterations of Palladius.

Wine Pairing Ideas

- **Grilled Lobster with Herb Butter:** Complements the wine's saline minerality and vibrant citrus notes.
- **Poulet à la Crème:** Highlights the wine's creamy texture and subtle stone fruit aromas.
- **Vegetable Paella:** Enhances the herbal and earthy qualities of the wine while balancing its freshness.
- **Aged Comté Cheese:** Matches the wine's complexity and saline minerality.



Wine Spectator (WS) : 93 Points (2020)

Elegant, with lush flavors of baked pear, honeycomb and chamomile riding a fine, raw silk texture enmeshed with sleek, lightly mouthwatering acidity. The rich profile is underscored by minerally petrol and saline notes, with pretty hints of ground ginger, anise, Meyer lemon peel and white blossoms playing on the lasting finish. Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne and Colombard. (AN)



Robert Parker (RP) : 95 Points (2019)

Delivering aromas of lemon oil, raw honeycomb, wax melon and underripe peach skin, the 2019 Palladius is gorgeous on the nose, with a delightful floral lift and dusty nuance. Medium-bodied on the palate, the wine offers notions of dusty honeysuckle, underripe peach skin and citrus blossom along with lovely mineral tension and a kiss of phenolic bitterness. This will remain food-friendly until its 20th birthday. Every time I try these wines, they never seem to fail to deliver pleasure. Absolutely stunning!

