

# Sadie Family

A Swartland white blend dominated by Chenin Blanc , Palladius 2020 combines granite tension and maritime freshness. Citrus zest, stone fruit, and salinity intertwine, announcing a poised, ageworthy expression of the Cape.



# Palladius 2020

Swartland, South Africa

## Region and Vineyards



Palladius 2020 draws fruit from **17 vineyards**: 14 on Paardeberg, 1 on Piketberg, and 2 near St Helena Bay. Granite delivers linearity and lift; sandstone and schist add volume and breadth; the maritime sites contribute a saline edge. These low-fertility soils of granite, sandstone, and **chalk** combine to produce a white of texture, brightness, and geological expression—a mosaic of energy and depth unique to Swartland.

## Winemaking

Harvested by hand and cooled overnight, the fruit is whole-bunch pressed for **2-3** hours with minimal settling. The turbid juice is transferred to **725 L concrete eggs** and **400-1,200 L clay amphorae** for **spontaneous fermentation** at around **18 °C**. Each vineyard's must is always returned to the same vessel each year, some fermentations lasting up to **18 months**, preserving vineyard identity.

The wine spends **12 months** on gross lees in amphorae and concrete, then a further **12 months** in large, neutral **foudres** before bottling, **unfined and unfiltered**. The 2020 blend includes **Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Sémillon Gris, Sémillon Blanc, Palomino, and <b>Colombard**. Key metrics: **14% alc.**, **pH 3.3**, **TA 5.7 g/L**, **RS 2.2 g/L**, **yield 28 hL/ha**. This patient élevage in inert, large-volume vessels enhances textural depth and emphasizes the wine's **saline-mineral precision**.









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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:** Pale straw with green reflections; exceptional brightness after 24 months' élevage.
- **Aroma:** Lime cordial, citrus peel, and wet stone; layered with white stone fruit, beeswax, and subtle herbal tones.
- **Palate:** Firm phenolic structure, tightly coiled acidity; lemon, white peach, mandarin; saline tension, vibrant texture, long sapid finish.

#### Did You Know?

The name Palladius honors **Palladius Rutilius Taurus Aemilianus**, a Roman agronomist of the 4th-5th century CE, author of Opus agriculturae. It mirrors Columella, Sadie's red wine, named after another classical viticultural writer.

## Wine Pairing Ideas

- West Coast lobster with lemon butter: the wine's saline line and bright acidity lift the richness of the dish.
- **Roast chicken with tarragon and fennel:** herbal and aniseed notes echo the wine's citrus and subtle phenolic texture.
- **Cape Malay spiced line fish:** gentle spices highlight the fruit purity; acidity refreshes, and grip balances oiliness.
- **Aged goat's cheese tart:** creamy depth balanced by freshness and mineral persistence.



#### 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!



