



Sadie Family

A rare Cape white icon, Palladius blends Chenin Blanc with ten Mediterranean and heritage grapes, fermenting naturally in amphorae and concrete eggs for precision, then foudre for breadth—seamless, resonant and gastronomic.

THE
SADIE FAMILY
WINES PTY LTD



Palladius 2022

Swartland, South Africa

Region and Vineyards

The **Swartland** sits north of Cape Town, a mosaic of dryland bush vines rooted in ancient geology. Palladius draws primarily from the **Paardeberg** (14 vineyards), supplemented by Piketberg and the coastal slopes of St Helena Bay. These parcels sit on **decomposed granite**, weathered Table Mountain sandstone and pockets of chalk—soils that yield tension, purity and a saline thread. Maritime influence from the Atlantic tempers summer heat, preserving acidity and aromatic definition.

In 2022, **17 vineyards** contribute to a single, articulate blend—an expansive canvas of Swartland terroirs. Elevation, exposition and soil diversity create natural blending components: citrus- and apple-toned lots from granite; floral, stone-fruited components from sandstone; and mineral length from chalk. The result is a wine of breadth and nerve, where fruit succulence is countered by a cool, flinty spine and lingering, savoury texture. Ageing capacity is a hallmark here.

Winemaking

Hand-picked grapes from multiple sites are cooled on arrival, whole-bunch pressed, and allowed a light settling in tank. The **turbid juice** then ferments **naturally** in 725-L concrete eggs and 400-1,200-L **clay amphorae**, with ambient temperature held near **18 °C**. Each vineyard ferments in the **same vessel every year**, and ferments proceed at their own pace—some taking up to 18 months, building texture and nuance without overt oak.

Maturation follows a strict two-year élevage: **12 months** in amphorae and concrete eggs, then **12 months** in large, seasoned **foudres**. Bottling is **unfined and unfiltered**. The 2022 technicals: alcohol **13.5%**, residual sugar **2.1 g/L**, pH **3.3**, total acidity **6.1 g/L**; average yield **29 hL/ha**. Varieties include Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Sémillon (Gris & Blanc), Palomino and Colombard; proportions are site-dependent and not fixed vintage to vintage.



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Palladius 2022

Alcohol :13,50 %

Composition: 35% Chenin Blanc,
6% Marsanne, 6% Roussanne, 6%
Clairette, 6% Colombard, 6%
Viognier, 6% Verdelho, 6%
Palomino Fino, 6% Grenache Blanc,
6% Sémillon Gris, 6% Sauvignon
Blanc

Tasting Notes

- **Color:** Pale straw with green glints; brilliant clarity.
- **Aroma:** Reserved at first; then lemon, bergamot and mandarin over green apple, flint and beeswax, with emerging white-peach and nectarine tones.
- **Palate:** Sleek and mineral with a subtle phenolic grip; white peach, lime and orchard apple ride a cool, saline acidity into a long, layered, flinty finish—balanced, textural, ageworthy.

Did you know?

Palladius is often described by the estate as its "biggest canvas" of the Swartland: **17 vineyards** feed the blend, and each parcel is vinified in a dedicated vessel year after year—an approach that preserves site identity within the final cuvée.

Wine Pairing Ideas

- **Line-caught hake, lemon beurre blanc:** The wine's citrus drive and saline snap lift delicate white fish while phenolic texture stands up to the sauce.
- **Herbed roast chicken with fennel & lemon:** Orchard-fruit depth and subtle grip complement roast poultry and aniseed notes, echoing the wine's flinty, savory length.
- **Butternut squash & sage risotto:** Stone-fruit richness and beeswax nuance mirror the dish's creamy texture; acidity refreshes each bite.
- **Cape abalone with garlic and herbs:** Maritime freshness and mineral line resonate with briny sweetness, keeping the pairing vibrant.



Robert Parker (RP) : 98 Points (2022)

The Sadie Family's 2022 Swartland Palladius is a blend of 11 grapes from 17 distinct vineyard sites with old vines. The grapes used are Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Semillon Gris, Sémillon, Palomino and Colombard. The various vineyards are located in Paardeberg, Piketberg and Saint Helena Bay. "This is the most complex wine and difficult to make," says Eben Sadie. "A white wine needs to achieve more than a red."



Decanter (DCT) : 98 Points (2022)

Opens slowly with the fragrance of cool lemony citrus, bergamot and mandarin. There's an undertone of fresh beeswax and flint. A portrait of the Swartland, with 17 different vineyards making up the components. Eben Sadie believes this vintage is 'a strong contender for the most restrained' in the blend's five year run. The parcels were wild fermented in concrete eggs and amphora. The components 'take their time' fermenting, some up to 18 months. Every vineyard is given the same vessel each year, and is therein matured for 12 months, after which another year's rest in foudres. The palate is radiant with white peach, limes, orchard apples and tangy nectarine, rippled through with a liquid mineral acidity that carries the fruit into a resonant, layered finish.



Palladius 2022



James Suckling (JS) : 97 Points (2022)

This is an impressively layered and complex white, the result of a blend of 11 varietals from 17 vineyards across the Swartland. Aromas of jack fruit, sliced pear, green papaya, flint, grapefruit and hazelnut are all in play, followed by a full-bodied palate with a caressing and supple texture. Seamless, evolving to spices after a while. Even better than 2021? A blend of chenin blanc, grenache blanc, clairette blanche, viognier, verdelho, roussanne, marsanne, semillon gris, semillon blanc, palomino and colombard, all vinified separately. Try after 2025.

