

Sadie Family

A poised and luminous Swartland white, Palladius 2023 layers citrus zest, green apple, salt-laced minerality and understated power into a collectible bottle of remarkable tension and grace.

THE
SADIE FAMILY
WINES PTY LTD



Palladius 2023

Swartland, South Africa

Region and Vineyards

Sadie Family Palladius comes from Swartland, one of South Africa's most dynamic fine-wine districts. Its warm, dry climate, low-fertility granite and shale soils, and culture of old vines have made it a natural home for low-yielding, texture-driven white blends. Around Paardeberg, many leading growers prize granitic soils for their tension and mineral line, while coastal influence from St Helena Bay brings brightness and a faintly saline edge.

The 2023 draws on 17 vineyards: 14 in Paardeberg, one in Piketberg and two around St Helena Bay. The estate's notes describe Palladius as the **largest white canvas of Swartland**, now sharpened by more acidic, lower-alcohol varieties and improved viticulture. Weathered granite, sandstone formations and coastal limestone give the wine its combination of lift, breadth and chalky precision, with **old bush-vine Chenin Blanc** forming the emotional centre of the blend.

Winemaking

Palladius 2023 is a 14-variety white blend led by Chenin Blanc, with Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Semillon Gris, Semillon Blanc, Palomino, Colombard, Grillo and Assyrtiko. Full varietal percentages are not published, though the 2023 is reported to include 6% Assyrtiko and a significant coastal limestone component. Grapes are cooled, sorted the next day and whole-bunch pressed for two to three hours.

The turbid juice ferments naturally in 725-litre concrete eggs and 400 to 1,200-litre clay amphorae, with ambient cellar temperature held around 18 °C. Each vineyard parcel returns to the same vessel every year, a meticulous decision that preserves site memory. The wine spends **12 months in amphora and concrete**, followed by **12 months in old foudre**, then is bottled unfiltered and unfiltered.



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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:** Bright straw-gold with a luminous, youthful sheen, notably fresh in appearance despite 24 months of ageing.
- **Aroma:** Lime zest, green apple, lemon curd and pear lead the nose, followed by white flowers, wild thyme, crushed stone, clove and subtle nutty undertones.
- **Palate:** Dry, layered and textural, with orchard fruit, citrus pith, saline minerality and fine phenolic grip. Fresh acidity keeps the wine poised, while the finish is long, savoury and quietly powerful.

Did you know?

Palladius continues Eben Sadie's classical agricultural theme. Columella refers to the Roman farming writer behind De Re Rustica, while Palladius nods to a later Roman agronomist, making this wine a **scholarly tribute to farming** as much as a Swartland icon.

Wine Pairing Ideas

- **Grilled langoustines with lemon butter:** The wine's citrus drive and salinity echo the sweetness of shellfish while cutting through the butter.
- **Roast chicken with tarragon and garlic:** Its texture handles roasted poultry beautifully, while herbal notes in the wine lift the tarragon.
- **Seared scallops with cauliflower purée:** The creamy, mineral palate mirrors the scallops' delicacy and adds a refined saline finish.
- **Aged Comté with toasted almonds:** Nutty maturity and firm texture in the cheese draw out the wine's savoury depth and subtle foudre-aged complexity.

Robert Parker (RP) : 98 Points (2023)



The Sadie Family 2023 Swartland Palladius shows remarkable equilibrium, with layered richness held in check by compact structure and quiet, under-the-surface intensity. It represents a blend of Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Semillon Gris, Semillon Blanc, Palomino, Colombard, Grillo, Assyrtiko, Grenache Blanc and Verdelho. The addition of limestone-influenced parcels in recent years has tightened the wine's profile, trimming excess breadth and enhancing linear precision. Drawn from 24 vineyards across Paardeberg, Piketberg and the St. Helena Bay zone and aged in amphora, concrete and old foudre, Palladius stands as Eben Sadie's flagship white built expressly for long-term aging.

James Suckling (JS) : 97 Points (2023)



Very fresh and exciting, showing lemon curd, wild thyme, white pepper, sliced apple, pear, clove and crushed stone aromas. It's layered and creamy, complex, with a full body and wonderful freshness brought by mineral and very subtle herbal undertones. Long, salty and structured. A blend of 14 varieties.



Palladius 2023



Vinous (Antonio Galloni) (VN) : 95 Points (2023)

For the first time, the Palladius includes 20% of fruit from limestone soils on the west coast, which Sadie feels made the wine leaner and more minerally. "It was the thing that was missing," he remarked. There are now 14 varieties in this blend. The 2023 offers pressed yellow flowers and light walnut and hazelnut scents in the background. The palate is well balanced with a slightly honeyed texture on the entry. Wonderful depth, edgy, a little more acidity than the '22, with a long, quite saline finish.

