

Sadie Family Palladius White Blend

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Western Cape

WINEMAKING: The pressing lasts 2 - 3 hours and in that period a margin of settling of the juice takes place in the collecting tank. The turbid juice is then transferred to concrete eggs of 725 litres and 400 – 1200 litre clay amphoras for the next stage of natural fermentation. The fermentation temperatures in the clay amphorae and the concrete eggs are very constant and we only control the ambient temperature at around 18 degrees throughout the season. Each wine basically ferments in its own time – in some cases it may take up to 18 months - and every vineyard is fermented in the same vessel every year.

ALCOHOL BY VOLUME: 13.5%

AGING: Clay amphora, concrete eggs and old oak

ANNUAL PRODUCTION: 1250 cases

THE STORY

Eben Sadie is a visionary force in South African wine, known for elevating the Swartland region through his uncompromising focus on site-specific, old-vine expressions. He's led a movement away from regional blending toward vineyard-driven authenticity. His Signature Series—Columella and Palladius—are celebrated blends sourced from meticulously farmed, low-intervention sites. These wines should not only be thought of as top South African bottlings, but some of the great wines of the world.

PHILOSOPHY: We now farm 51 hectares, of which 24 hectares are in production from our own vineyards, and an additional 27 hectares are being rented but worked by our team. Soil health, low intervention farming, and preserving South Africa's viticultural heritage are paramount.

THE ADJECTIVES

OVERALL: Power and texture

AROMAS / FLAVORS: Stone fruit aromas, lemon blossom, pastry cream filling, saffron and light spice

MOUTHFEEL: Silky, textured and with structure for long cellar aging.

THE SELLING POINTS

One of the great and ageworthy white wines of the world.

AWARDS: 87pts James Suckling

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Grilled white meats and robust fish

