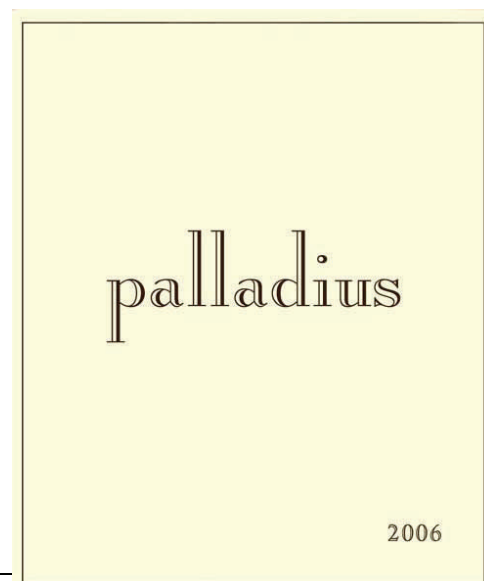


BRAND	Sadie Family-Palladius	
VARIETALS	Chenin Blanc (30%,) Viognier (30%,) Grenache Blanc (20%, )Chardonnay (20%)	
VINTAGE	2005	
APPELLATION	Swartland, South Africa	
ANALYSIS	alcohol	14.5% by vol.
	total acidity	5.8 g/l
	pH	3.48
	residual sugar	3.5 g/l
	total sulphites	98 mg/l
PRODUCTION	(12 x 750ml.)	



#### VINEYARDS & HARVEST

Vineyards located in the Swartland region on the Paardeberg Mountain, planted in granite and gravel soils. Average yield for vintage is 14 - 18 hl/Ha

#### VINIFICATION

Hand sorting of each individual berry for the entire production in small "strawberry" cases. The grapes are pressed in an old basket press and the juice run off directly to barrel without settling. Some of the Chenin and Viognier are fermented for two to four days on the skins prior to pressing.

#### OAKING

French oak barrels, 500 & 600 Liter vats. Tight grain. The aging takes place for 12 months on the lees and then racked, with an additional six months of aging on the fine lees. Total time spent in oak is 18 months.

#### WINEMAKER'S COMMENTS

The 2005 vintage offered meter perfect ripening, with the concentration and structure which will make for a wine that will age splendidly. The regular growing season made for the formation of very stable acidity and fresh fruit characters. The most striking quality of this vinatge as well is the long palate finish of the wine and the equilibrium that one finds in this wine. It is the most retrained Palladius produced to date and shows a lot of promise for the future.

