

Sequillo White 2010

For the 2010 vintage we (for the first time) included Palomino and Clairette in the blend. The result is that the 2010 Sequillo White is a much more refined and elegant version and has an increased earlier drinkability as well as a beautiful fresh finish. The wine still maintains the ripe tropical fruit and ripeness of the Chenin Blanc and Grenache Blanc components, but that is beautifully balanced with the earlier ripening Palomino and Clairette. We are extremely happy with this vintage.

variety : Chenin Blanc | Chenin Blanc, Grenache Blanc, Viognier, Roussanne, Palomino, Clairette

winery : Sadie Family Wines

winemaker : _

wine of origin : Swartland Paardeberg Mountain

analysis : alc : 14.3 % vol rs : 3.4 g/l pH : 3.31 ta : 6.22 g/l so2 : 95 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Soils: Various – Granite & Gravel

in the cellar : The cold grapes are pressed in an old basket press and the juice run off directly to old barrels without settling. The fermentation is taking place with natural yeast and may take as long as 9 - 11 months to complete on some varietals and parcels of vines. Burgundy Traditional pieces of tight grain oak is used, mostly 10 years of age to not impart wood tastes. The wine is only removed from the lees a couple of days prior to bottling, so for most the lees ageing is for 12 months and then the wine bottled un-fined nor filtered.

