

## Sandie Straw Wine 2010

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**variety** : Viognier | 100% Viognier

**winery** : Alluvia Boutique Winery and Hotel

**winemaker** : Neil Moorhouse

**wine of origin** : Banghoek Valley

**analysis** : **alc** : 13.0 % vol **rs** : 146.8 g/l **pH** : 3.86 **ta** : 6.1 g/l

**type** : Dessert **style** : Sticky **wooded**

**pack** : Bottle **closure** : Cork

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Michelangelo International Wine Awards: Grand D'' Or (Double Gold Medal)

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**ageing** : 18 months in French oak barrels, identical to those appropriated at Chateau Y'Quem.

**about the harvest**: Picking Date: February 2010

**in the cellar** : Once the grapes had been picked they were dried out on straw mats to allow the majority of the water to evaporate. The grapes were then pressed and allowed to ferment in the barrel.

*sandie* is a straw wine, referring to the French style of wine making, Vin de Paille. Grapes, in this case, Viognier variety, are laid out on straw mats to allow evaporation of the water content of the grape. Once the grapes are 'dried' they are crushed, pressed and fermented before spending 18 months in French oak barrels, identical to those appropriated at Chateau Y'Quem. The end result is a highly concentrated and mouthwatering sensory experience.

Tiny amounts of this ultra exclusive dessert wine are being made for those who care.

Production Team: Delarey Brugman (convener), Bennie Booysen (Viticulture) and Neil Moorhouse (Winemaker)

