

Sequillo Cellar Sequillo White 2011

As was the case with the previous vintage, we again increased the percentage of Palomino and Clairette in the blend. The main reason for this is to have a higher level of freshness, due to the natural high acidity that both varietals have as a trademark; and also the inclusion of more primary fresh fruit flavours. We also excluded (for the first time) the Roussanne component as we felt it was too rich and we wanted to reduce the potential alcohol level and have a much more refined and elegant version with earlier drinkability and a beautiful fresh finish.

We have had great response on the 2010 vintage in terms of its easier approachability and we decided to continue working in that line. The surprising additional observation was that both Palomino and Clairette have an amazing ability to impart a very sophisticated minerality to the final blend and they have added to the general complexity of the Sequillo White. Enjoy!

variety : Chenin Blanc | Chenin Blanc, Palomino, Semillon Blanc, Grenache Blanc, Semillon Gris, Viognier, Clairette

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Swartland Paardeberg Mountain

analysis : alc : 14 % vol rs : 4.2 g/l pH : 3.2 ta : 6.5 g/l so2 : 90 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Soils: Various – Granite & Gravel

in the cellar : Vinification: The cold grapes are pressed and the juice run off directly to old barrels, without settling. The fermentation takes place with natural yeast and may take as long as 9 - 11 months to complete on some varietals and parcels of vines.

Oaking: Burgundy Traditional pieces of tight grain oak are used, mostly 10 - 20 years of age in order not to impart wood tastes. The wine is only removed from the lees a couple of days prior to bottling, so the lees ageing is for 12 months and then the wine is bottled un-refined and unfiltered.

