

## Sequillo Cellar Sequillo Red 2010

The 2010 Swartland vintage promised to be a great year from the outset. We focused on picking the vineyards prior to the most extreme heat waves and also continued the process of minimum extraction throughout fermentation. The key characteristics of the 2010 vintage are very clear spicy and herbal flavours and there is an underlying fresh, red fruit aroma. On the palate the wine is slightly denser than that of the previous two vintages; and it also suggests that this vintage should have an even better ageing capacity. In the first four years from release we suggest decantation for up to 2 hours prior to serving, in order to view the full spectrum of the aromas and character of this wine.

**variety :** Shiraz | Syrah, Mourvèdre, Grenache, Cinsaut

**winery :** Sadie Family Wines

**winemaker :** Eben Sadie

**wine of origin :**

**analysis :** alc : 14.5 % vol   rs : 2 g/l   pH : 3.64   ta : 5.3 g/l   so2 : 66 mg/l

**type :** Red

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

**in the vineyard :** Soils: Various – Granite & Gravel & Slate & Clay

**in the cellar :** Vinification: The grapes are de-stemmed into 4800 litre open wooden and concrete fermenters and then left for three days for a coldsoaking process. The fermentation process starts and the wines ferment at about 24 ° C for a period of three weeks. The tanks are left for a two week post-fermentation maceration and then pressed in a small basket press.

Oaking: French oak casks of 500 & 600 litre volume. Tight grain. The ageing takes place for 18 months on the lees and then we rack; and an additional six months of ageing on the fine lees follow. Total time spent is 24 months in oak.

