

Sequillo Cellar Sequillo White 2012

The 2012 Sequillo White displays multi-layers of fruit ranging from the very more bigger stonefruit aromatics like green apples all the way through to pears and flower gum blossoms as well as some very almond like nutty aspects. It has a very complex aromatic presence in the glass. The palate of this wine is possibly its strongest point whereby it did gain from the weight and texture of the Chenin Blanc of this vintages that is perfectly balanced out by the fresher Verdelho and Semillon components.

variety : Chenin Blanc | Chenin Blanc, Clairette Blanche, Viognier, Verdelho, Semillon Blanc, Semillon Gris

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Swartland, Paardeberg Mountain

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.3 ta : 6.4 g/l so2 : 85 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : To drink now and over the next 8 years it is only about pleasure.

in the vineyard : Soils: Various - Granite & Gravel

about the harvest: Average yield for vintage is 19 - 26 hl/Ha.

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.

The 2012 Sequillo White has changed quite dramatically in composition again and the Chenin Blanc in this vintage has become a major component of the blend, nearly 40%. This was an exceptional year for Chenin Blanc and we also decided to exclude the Palomino in this vintage as it would have made the final blend to austere. In totality we are extremely happy with the final blend and apart from the volume and upfront fruit we retained all the freshness to have this at any table.

