

Sequillo Cellar Sequillo Red 2012

The 2012 Sequillo Red also had a small altering from the usual in that we in this year did not include Carignan and Grenache, both of the aforementioned grapes just did not manage to produce a high enough quality and we opted to leave them out of the final cuvee. The result is a much more focused and linear bottling and possibly one of the best reds since 2005, unfortunately there is not much of it to go around.

variety : Shiraz | Syrah, Cinsault, Tinta Barocca

winery : Sadie Family Wines

winemaker : Eben Sadie

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.56 ta : 5.4 g/l so2 : 82 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Soils: Various - Granite, Gravel, Slate & Clay

about the harvest: Average yield of 24 HI / hectare for 2012.

in the cellar :

Vinification: The grapes are de-stemmed into 4800 litre concrete fermenters and then left for three days for a cold-soaking 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: The aging of the wine takes place for the first 12 months in wooden casks and then at about 12 months the wine is raked to concrete tanks for the last 12 months of aging and then the wine is directly bottled from the fine lees. Total time spent is 24 months in oak.

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The aging was also slightly altered for this vintage as we aged the 2nd part of the 24 month aging not in wooden casks but in concrete tanks to attempt to preserve much more of the pure grape flavours and in many ways it was a huge success. We are extremely happy with the 2012 Sequillo Red bottling.

