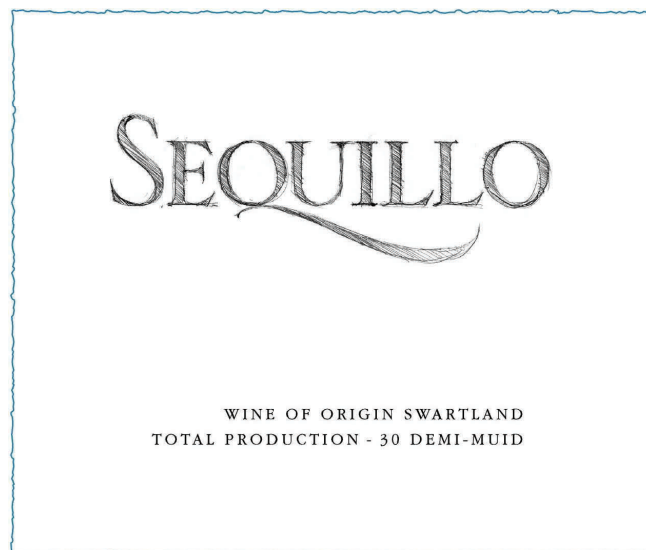


BRAND	Sequillo	
VARIETALS	Syrah (60%,) Mourvedre (30%,) Grenache (10%)	
VINTAGE	2005	
APPELLATION	Swartland, South Africa	
ANALYSIS	alcohol	14.45% by vol.
	total acidity	6.1 g/l
	pH	3.55
	residual sugar	1.89 g/l
	total sulphites	95 mg/l
PRODUCTION	(12 x 750ml.)	



VINEYARDS & HARVEST

Vineyards located on Paardeberg Mountain in Swartland, planted in granite, slate, clay and gravel soil. Average yield for vintage is 30 hl/Ha

VINIFICATION

The grapes are all hand harvested and then crushed via gravity into little open top fomenters. The grapes are cooled down by means of refrigeration and dry ice to a temperature of 8-10°C and are kept at this temperature for about three days. This first stage is called the cold soak. During this period the juice is discouraged to ferment and the only process that happens is a bit of intra-cellular fermentation, the extraction of flavors and softer tannins. Thereafter the tank is heated to 20°C and left to start with a natural fermentation. We believe that the natural yeasts of the vineyard bring out the best character of that very vineyard, or more so than a selected mono-strain. The natural fermentation is a slower process than an inoculated fermentation, usually about three and a half weeks. During this period the grapes are punched down in the old traditional way called *pigagé*. It is a process that requires more time and labor but allows for one to submerge the grapes daily by pushing them down with a little stick. The fermentation process and cold soak usually finish after one month. Then the fermented grapes are removed manually from the tank and placed into a tiny traditional basket press. At no stage any of the produce is pumped. The little basket press is then set to press the fermented skins without over pressing. The newly pressed wine is then directly transferred with buckets to 500 & 600 liter tight-grained barrels. The aging takes place for 18 months on the lees and then we rack and an additional six months of aging on the fine lees. Total time spend is 24 months in oak.

WINEMAKER'S COMMENTS

In this vintage the Syrah – which comprises 60% of the blend - displays the very ripe and spicy flavors it is know for as well as some minerality. This fraction of the blend in this vintage bring a core of structure and elegance at the same time. The Mourvedre at 30% is again responsible for introducing more of the fresh fruit and red cherry and berry aromatics. The tannin structure of the Mourvedre in this vintage is again very tightly knitted together and its function in the blend is to fill out the middle structure of the final wine as well as to impair an overall freshness. The Grenache at 10% make out a tiny percentage of the final wine but it has a huge effect on the final blend. The Grenache in this vintage had even bigger tannin structure and give the final wine more structural stability again and helped with the final equilibrium of the finished blend.