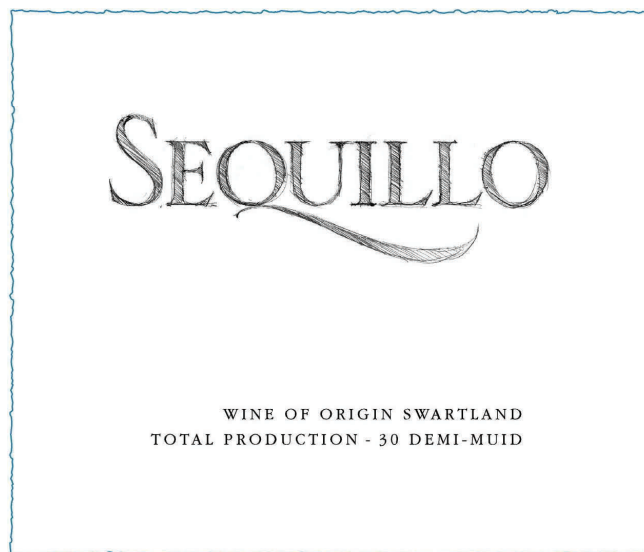


BRAND	Sequillo	
VARIETALS	Chenin Blanc (65%,) Grenache Blanc (15%) Viognier (10%,) Roussanne (10%)	
VINTAGE	2007	
APPELLATION	Swartland, South Africa	
ANALYSIS	alcohol	14.15% by vol.
	total acidity	5.9 g/l
	pH	3.39
	residual sugar	3.5 g/l
	total sulphites	120 mg/l
PRODUCTION	(12 x 750ml.)	



VINEYARDS & HARVEST

Vineyards located on Paardeberg Mountain in Swartland, planted in granite and gravelly soil. Average yield for vintage is 15 - 22 hl/Ha

VINIFICATION

The grapes are pressed in an old basket press and the juice run off directly to barrel without settling. About 50% of the Chenin Blanc ferments in stainless, the remainder of Chenin Blanc as well as the entire production of the Grenache Blanc, Roussanne and Viognier is vinified in French oak barrels.

OAKING

Traditional Burgundian selection. Tight grain. The aging takes place for 12 months on the lees, and is only removed from the lees a couple of days prior to bottling, unfiltered and unfiltered.

WINEMAKER'S COMMENTS

2007 is the second vinification of the Sequillo white. We have kept most of the blend the same, slightly more Chenin Blanc. The 2007 has even more exotic fruit complexity from a great Chenin component, the older wood fraction also better respected the fruit of the wine. The texture in 2007 is more firm than in 2006 and for us a better wine with better health and agility. Bottled in January 2008.