



## SANDALO ORGANIC ESTATES

📍 1228 E 7th Ave 3rd Floor, Tampa, FL 33605

☎ (813) 397-3976

📧 info@sandaloestates.com | www.sandaloestates.com



### WINERY:

Rascallion Wines

### COMPOSITION:

80% Chenin Blanc,  
10% Grenache Blanc,  
10% Sauvignon Blanc

### APPELLATION:

W.O. Western Cape,  
South Africa

**ALC.:** 13.5%

**BRIX AT HARVEST:** 23.4°

**pH:** 3.34

**RESIDUAL SUGAR:** 3.0g/lt



## Word Collection: Aquiver

### ABOUT AQUIVER WHITE BLEND

**Aquiver means trembling with anticipation (a-kwi-ver).**

The Chenin Blanc from the tank brings freshness to the wine and the Grenache from barrels adds to the creaminess, complexity and depth of the wine, with the Sauvignon Blanc adding fresh, limey fruit.

### TASTING NOTES

Light yellow with green notes. Aromatic layers of apricot, tangy nectarines, and fresh straw. Prominent melon and lightly toasted almonds on the palate, with well-balanced acidity and a full, round mouth feel.

### SOIL

The vast majority of the South African wine industry is located in The Western Cape. The Cape Fold belt plays an important part in the viticulture of the region, contributing the ideal soils for the production of premium wines. The climate is Mediterranean, but it can also be cool and rainy.

The grapes are sourced from vineyards in the Piekenierskloof region, with low yields the norm. Each component was picked and handled separately. The vineyards were harvested in late February with the grapes picked early in the morning to preserve flavor. The bunches were de-stalked prior to crushing.

### WINEMAKING

By winemaker Johan Joubert. Harvested by hand in mid-February between 22 and 24 Balling. Grapes were picked into small crates and chilled before destemming and 6 hours skin contact. After settling the Chenin Blanc was inoculated and fermented in tanks. The Grenache was left to ferment naturally on the lees, as was the Sauvignon Blanc.