

## Sequillo Cellar Sequillo White 2013

The 2013 Sequillo White has had one major change in that it did not ferment all in separate casks, but the entire blend fermented together as a co-fermentation. And then was aged as such in the same big used foudre as was for the initial fermentation. The wine was bottled straight from the lees. The wine displays amazing harmony and elegance and in some ways is just much more subtle and smooth in every respect. There is a lifted fruit and purity in the wine and it is an amazing mineral expression of the predominant Granite soils.

**variety :** Chenin Blanc | Chenin Blanc, Clairette Blanche, Viognier, Verdelho, Palomino

**winery :** Sadie Family Wines

**winemaker :** Eben Sadie

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.38   ta : 5.2 g/l   so2 : 88 mg/l

**type :** White   **style :** Dry   **taste :** Mineral   **wooded**

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

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

**in the vineyard :**

Vineyards: Swartland, Paardeberg Mountain

Soils: Various - Granite & Gravel

**about the harvest:** Average yield for vintage is 18 - 24 hl/Ha.

**in the cellar :** Vinification: The cold grapes are pressed and the juice runs off directly to old barrels, without settling. The fermentation takes place with natural yeast and may take as long as 8 months to complete on some varietals and parcels of vines.

Oaking: This 2013 Vintage was aged for 12 months in large format Foudres and bottled un-refined and unfiltered.

