

Sequillo White 2014

The overall impression of the 2014 Sequillo White is seamless, since absolutely no aspect of the wine is standing loose, but everything is tightly woven and together. The acidity and mineral, slate aspect on the mouthfeel are even more prominent than it was in the 2013 and it just beams with the qualities of the granite soils of the Paardeberg. 2013 was great but 2014 is equal in measure and a great flight....

variety : Chenin Blanc | Chenin Blanc, Clairette Blanche, Viognier, Verdellho, Palomino

winery : Sequillo Cellars

winemaker : Eben Sadie

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.4 ta : 5.2 g/l so2 : 84 mg/l

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

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

in the vineyard : Soils: Various: Granite & Gravel

about the harvest: Average yield for vintage is 20- 25hl/Ha

in the cellar :

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.

This 2014 Vintage was aged for 12 months in large format foudres and bottled un-refined and unfiltered.

