

Sequillo Red 2014

This wine is poised and expresses amazing harmony – it is the kind of balance that usually comes forward in reds after 3 to 5 years in the bottle only, but thanks to the subsoil reserves of 2014 the vines could ripen the tannins perfectly. The extraction levels are some of the best and most integrated we have seen up to date.

Drink it at 2 or 3 degrees cooler than the norm for reds.

variety : Shiraz | Syrah, Cinsault, Tinta Barocca

winery : Sequillo Cellars

winemaker : Eben Sadie

wine of origin : Swartland

analysis : alc : 14.1 % vol rs : 2.0 g/l pH : 3.58 ta : 52. g/l so2 : 71 mg/l

type : Red **style :** Dry

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

in the vineyard : Soils: Various: Granite & Gravel & Slate & Clay

about the harvest: Average yield of 23 HI / hectare for 2014.

in the cellar :

The grapes are de-stemmed into 4800 litre concrete fermenters and then left for three days for a cold-soaking process. The fermentation process then starts and the wines ferment at about 24 ° C for a period of three weeks. The tanks are left for a two week post-fermentation maceration and then pressed in a small basket press.

The ageing of the wine takes place for the first 12 months in wooden casks and then the wine is bottled from the fine lees. The shorter period of ageing has resulted in the preservation of more primal fruit aromas.

The 2014 Sequillo Red, as was the case with the 2012 bottling, did not include Carignan and Grenache. Both of the aforementioned grapes just did not manage to produce a high enough quality fruit and we opted to leave them out of the final cuvée. The 2014 vintage was all about fresh fruit flavours and lower alcohol and all in all just made for a wine that will drink very well from even a young age.

The ageing was also slightly altered for this vintage as we bottled earlier in order to preserve much more of the pure grape flavours - and in many ways it was a huge success. We are extremely happy with the 2014 Sequillo Red bottling, and it is a great final flight for this cellar.

