

CABERNET SAUVIGNON, CAVALLI

Vintage

2021



Cabernet from Cavalli is made with minimal intervention in order to express its unique properties of fruit, minerality, freshness and terroir.

TASTING NOTE

Medium-bodied with aromas of blackberry and cigar-box, complimented by a richly structured palate with a plush, lingering finish

VINIFICATION DETAILS

Grapes were hand-picked and sorted in the early morning at Cavalli. Two batches were fermented in stainless steel tanks with 2 open pump-overs daily, then a week of extended skin contact post-fermentation. After pressing, the wine completed malolactic fermentation in tank. Maturation took place in 225L French oak barriques for 24 months (approximately 30% first fill).

AWARDS

Platter: 92 pts

Tim Atkin MW: 91 pts

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.5 3.8

pH Acidity

3.69 6.1

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Rianie Strydom



Fining Agent

Vegecol



Closure

Cork



Region

Stellenbosch



Vegan

Yes