SECKFORD AGENCIES

CAVALLI STELLENBOSCH

CAVALLI WINE ESTATE

CHARDONNAY, CAVALLI

Vintage 2024



A lightly oaked style of buttery fresh Chardonnay from the Cavalli Estate, where the vineyards are situated in the prestigious 'Golden Triangle' at the foot of the Heldenberg mountain range.

TASTING NOTE

Aromas of lime blossom, flint, white stone fruit and hints of yellow apple compliments notes of brioche, wood spice and grapefruit atop a vibrant acidity.

VINIFICATION DETAILS

Harvest began at first light with three separate morning pickings to preserve grape freshness and highlight distinct vineyard terroirs. Whole bunch pressing was followed by a two-day settling period before fermentation in 225L and 300L barrels. Each picking was inoculated with a unique yeast strain to enhance complexity and depth in the final blend. The wine matured for 10 months in French oak barrels (30% new, 300L Burgundy Cooper), with fermentation, partial malolactic fermentation (20%), and extended lees ageing (9 months) contributing to its layered character.

AWARDS

Tim Atkin MW: 91 pts
Platter: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.6
pH	**Acidity**
3.24	6.3

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Rianie Strydom	Vegecol	Cork	Stellenbosch	Yes