SECKFORD AGENCIES

CAVALLI WINE ESTATE

CHARDONNAY, CAVALLI

Vintage 2023



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

Notes of lime, orange and nectarine underpin a unique tropical hint of pineapple and mango. The oak is well integrated on the palate, showing as delicate spice and vanilla, complemented by the tangier taste of lime on the palate. Some buttery brioche adds to the body and mid-palate of the wine, creating a multi-layered taste that is both complex, but fresh and enjoyable.

VINIFICATION DETAILS

Grapes were hand-picked in the early morning at Cavalli in three separate pickings, then whole-bunch pressed and settled overnight to achieve good clarity of juice. The juice was sent to barrel, of which two are inoculated and the third batch is allowed to ferment naturally. The wine remained in 225L French oak barrels on it's lees for 10 months before blending. 25% of barrels are first fill. The barrels are battonaged monthly. During this time the wine undergoes partial malolactic fermentation to retain a delicate buttery mouthfeel,while the remaining malic acid helps to keep a fresh bright acidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	2.0
pH	**Acidity**
3.38	5.8

AWARDS

Tim Atkin MW: 90 pts
Platter: 90 pts

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