SECKFORD AGENCIES

CAVALLI WINE ESTATE

RESERVE CHENIN BLANC, CAVALLI

Vintage 2025



A fruit focussed Chenin Blanc using the practice of minimal malolactic fermentation to enhance the bright fresh acidity

TASTING NOTE

The Chenin Blanc presents a pale green hue with a delicate nose of citrus blossoms, orange zest, pear and yellow peach. On the palate it delivers a soft yet vibrant with flavours of grapefruit, wood spice and lemon leading to a crisp, refreshing finish.

VINIFICATION DETAILS

Harvest started at first daylight for the 4 separate pickings of the different terroirs in the vineyard. Each parcel was harvested and vinified individually to preserve it's unique character. All the grapes were whole bunch pressed and the juice allowed to settle of 2 days. According to the terroir they were then inoculated with pure yeast strains to respect and develop the best flavour profile of that specific picking. The wines remained on the lees for 8.5 months to build texture, complexity and depth. 225L barrels, neutral 300L barrels and a combination of second-fill and new 500L French oak barrels were used, with 10% of wine aged in first fill barrels. Approximately 15% underwent malolactic fermentation, contributing to the creamy texture while retaining vibrant, fresh acidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.8
pH	**Acidity**
3.19	6.5

AWARDS

Tim Atkin MW: 90 pts
Drinks Business: Gold

ATTRIBUTES

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

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