SECKFORD AGENCIES

CAVALLI WINE ESTATE

RESERVE CHENIN BLANC, CAVALLI

Vintage 2024



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 yellow hue with a delicate nose of citrus blossoms, orange zest, ginger and yellow peach. On the palate it delivers a vibrant, zesty freshness featuring notes of grapefruit, wood spice and lemon leading to a crisp, linear finish. 60% Chenin Blanc, 28% Verdelho, 6% Chardonnay & 6% Viognier.

VINIFICATION DETAILS

Harvest started at first daylight for the 4 separate pickings of the different terroirs in the vineyard. All the grapes were whole bunch pressed and the juice allowed to settle of 2 days. According to the terroir they were then innoculated with pure yeast strains to respect and develop the best flavour profile of that specific picking. All the batches were fermented in 225, 300 and 500L barrels. Total time on lees was 7 months.

AWARDS

Tim Atkin MW: 91 pts
Platter 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.7
pH	**Acidity**
3.23	6.7

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