SECKFORD AGENCIES

CAVALLI WINE ESTATE

RESERVE CHENIN BLANC, CAVALLI

Vintage 2023



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

TASTING NOTE

This fruit-focused and supple Chenin blanc shows notes of fresh stone fruit, pear and sweet melon with the floral aroma of peach blossom. The tropical hint of pineapple on the palate is complemented by a delicate taste of beeswax which adds a creamy texture. The wine finishes with a pithy line of citrus and a vibrant, lingering acidity

VINIFICATION DETAILS

Grapes were hand-picked in the early morning at Cavalli in three separate pickings, then wholebunch pressed and settled overnight to achieve good clarity of juice. Several trials were conducted this season to compare different yeast species and strains as well as increasing the proportion of spontaneous ferments. The juice was sent to barrel and inoculated in separate batches. Fermentation was completed in barrel and the wine kept on its lees until bottling. The wine remained in 225L French oak barrels on its lees for 6 months before blending, of which 16% were first fill barrels. During this time very minimal malolactic fermentation took place, leaving a fresh bright acidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.0
pH	**Acidity**
3.27	6.1

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