

RESERVE WHITE, CAVALLI

Vintage

2024



In this Reserve blend, with its bright acidity and complex array of tropical notes, head winemaker Rianie Strydom seeks to elevate the Cavalli unsung hero, Verdelho. Harvested from a 20 year old decomposed granite block (the second oldest in South Africa), and making use of a terroir that naturally lends itself to producing vibrant white wines.

TASTING NOTE

This wine shows complex and enticing aromas of white peach, apple, pear and lime with layers of almond brittle, orange zest and brioche. The palate is broad and textured but boasts a fresh, mouth-watering acidity and a crisp, dry finish. The 2024 blend consists of 60% Chenin Blanc, 28% Verdelho, 6% Chardonnay & 6% Viognier

VINIFICATION DETAILS

Each parcel of grapes was hand-picked in the early morning at Cavalli, whole-bunch pressed and vinified separately. The earliest pick was the Verdelho which underwent a spontaneous fermentation in 500 and 400L barrels and showed an exceptional acidity and delicate white fruit profile. The Viognier was picked riper to give lots of tropical fruit and floral flavours and fermented in seasoned French oak. The Chardonnay and Chenin were fermented in new 300L and 500L French oak barrels with the balance in 225L 2nd to 5th fill barrels. The varieties were inoculated with terrior and flavour specific yeast varieties to enhance flavour profile according to picking times. All batches were kept on their lees with a monthly battonage until blending.


TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	2.6
pH	Acidity
3.22	6.5

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety White Blend	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Rianie Strydom	 Fining Agent Vegecol	 Closure Cork	 Region Stellenbosch	 Vegan Yes