SECKFORD AGENCIES

CAVALLI WINE ESTATE

RESERVE WHITE, CAVALLI

Vintage 2024



In this Reserve blend, with it's 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 innoculated 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
Platter: 95 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	White Blend	Partial	75cl	Yes

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