

SHIRAZ, CAVALLI

Vintage

2023



Made from Shiraz grapes grown on Koffieklip soils ('Coffee stone' - an iron rich conglomerate), using a combination of separate pickings, stainless steel and open-top fermentations, stainless steel and oak maturation, to achieve a fruit forward, fresh balanced Shiraz typical of the local terroir.

TASTING NOTE

Spicy notes of black pepper, cinnamon and cloves are layered atop black cherry and chocolate. The palate is medium to full bodied with a good balance of fruit and wood spice.

VINIFICATION DETAILS

Grapes were hand-picked and sorted in the early morning at Cavalli in three separate pickings. 58% of the grapes were crushed and fermented in stainless steel tank with pump-overs multiple times daily. The remainder was fermented in small open-top vessels, each with a proportion of whole-cluster (15% of the full volume of Shiraz) and manual punch-downs 4 times daily. After pressing, the Shiraz completed malolactic fermentation in tank. Maturation took place initially in stainless steel for 6 months (with a very light addition of French oak staves for 4 months), and subsequently in 2nd, 3rd and 4th-fill 225L barrels for 12 months.

TECHNICAL ANALYSIS

Alcohol

14.1

Residual sugar

1.0

pH

3.47

Acidity

6.0

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Rianie Strydom



Fining Agent

Vegecol



Closure

Screw top



Region

Stellenbosch



Vegan

Yes