SECKFORD AGENCIES

CAVALLI WINE ESTATE

UNOAKED CHENIN BLANC, CAVALLI

Vintage 2026



TASTING NOTE

This Chenin offers bright and lively aromas of white peach, lemon grass and limes. The palate is fresh and zesty, showing passion fruit and winter melon. The vibrant acidity adds length, texture and a crisp, refreshing finish to the wine.

VINIFICATION DETAILS

Grapes were handpicked early morning at Cavalli over a two week period, then de-stemmed and crushed and given 4 hours skin contact before pressing. The juice settled over a two day period. The clean juice was inoculated with two different yeasts Laffort X16 and Laffort VL2. One aimed at achieving an expressive fruit profile and the other at achieving a softer mouthfeel. The wines were fermented in stainless steel tanks with leese contact for only one month before bottling in April.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	1.9
pH	**Acidity**
3.15	6.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Rianie Strydom	Vegecol	Screw top	Stellenbosch	Yes