

UNOAKED CHENIN BLANC, CAVALLI

Vintage

2024



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 harvested in the early morning to ensure that they maintained an optimal temperature before being processed. In the cellar the grapes are whole bunch pressed. The juice is settled over two days and racked off the lees into stainless steel tanks. The current yeast strain used, enhances the tropical fruit profile of the wine. The wine spent 6 weeks post fermentation on the lees before preparations for bottling started.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 12.8 | 2.7 |
| pH | Acidity |
| 3.18 | 6.3 |

ATTRIBUTES

| | | | | |
|--|--|---|---|--|
|  Origin South Africa |  Variety Chenin Blanc |  Malolactic Fermentation Yes |  Bottle Size 75cl |  Vegetarian Yes |
|  Winemaker Rianie Strydom |  Fining Agent Vegecol |  Closure Screw top |  Region Stellenbosch |  Vegan Yes |