

UNOAKED CHENIN BLANC, CAVALLI

Vintage

2025



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 hand harvested in the early morning at Cavalli over the two days. Grapes were whole bunch pressed and settled over two days to achieve good clarity of juice. The juice was inoculated with two different yeasts. One aimed at achieving an expressive fruit profile while the other was used to impart a softer mouthfeel. The wines were fermented in stainless steel tanks with lees contact for only one month before bottling in April.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.4
pH	Acidity
3.14	6.4

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