SECKFORD AGENCIES

CAVALLI WINE ESTATE

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	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