SECKFORD AGENCIES

CAVALLI WINE ESTATE

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	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