

RESERVE WHITE, CAVALLI

Vintage

2023



In this Reserve blend, with its bright acidity and complex array of tropical notes, head winemaker Rianie Strydom seeks to elevate the Cavalli unsung hero, Verdelho. Harvested from a 20 year old decomposed granite block (the second oldest in South Africa), and making use of a terroir that naturally lends itself to producing vibrant white wines.

TASTING NOTE

Notes of orange blossom and spice lead to bountiful layers of fruit: yellow grapefruit, peach and apricot with a tropical undertone of gooseberry and guava. The wild-fermented Verdelho brings delicate white fruit and a bright, lingering acidity, producing the freshest of finishes. The 2023 blend consists of 60% Chenin Blanc, 30% Verdelho, 6% Chardonnay & 4% Viognier

VINIFICATION DETAILS

Each component undergoes separate fermentation and ageing for 6 months in 27% first fill French oak barriques meticulously chosen to accentuate the distinctive qualities of each grape variety. The barrels used vary in size from 225L to 500L. The final selected blend beautifully captures the essence of the estate's hidden treasure: the second oldest Verdelho block in South Africa, originally planted in 2004. Block 9, spanning 2.67 hectares, is situated on decomposed granite soil, approximately 250 meters above sea level, with a slight north-western orientation.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
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13.2	2.0
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pH	Acidity
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3.25	6.2
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AWARDS

Tim Atkin MW: 92 pts

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Rianie Strydom



Fining Agent

Vegecol



Closure

Cork



Region

Stellenbosch



Vegan

Yes