



CAVALLI

STELLENBOSCH



CHARDONNAY 2023

Grapes were hand-picked in the early morning at Cavalli in three separate pickings. Grapes were wholebunch pressed and settled overnight to achieve good clarity of juice. The juice was sent to barrel of which two was inoculated and the third batch allowed natural fermentation. After alcoholic fermentation natural malo-lactic fermentation took place.

The wine remained in 225L French oak barrels on its lees for 10 months before blending, of which 25% were first fill barrels. The barrels were battonaged monthly. During this time 50% malolactic fermentation took place, offering a delicate buttery character and roundness to the mouthfeel, while the remaining malic acid helps to keep a fresh bright acidity.

ALC 13,10% | RS 2,0g/L | VA 0,77g/L
PH 3,38 | TA 5,8g/L | TSO 100mg/L

Notes of lime, orange and nectarine underpin a unique tropical hint of pineapple and mango. The oak is well integrated on the palate, showing as a delicate spice and vanilla, complemented by the tangier taste of lime on the palate. Some buttery brioche adds to the body and mid-palate of the wine, creating a multi-layered taste that is both complex but fresh and enjoyable.