



CAVALLI

STELLENBOSCH



RESERVE WHITE 2023

This blend of 60% Chenin Blanc, 30% Verdelho, 6% Chardonnay and 4 % Viognier was small batch fermented in 27% first-fill French Oak barriques for 6 months.

Each component underwent separate fermentation and ageing in French oak barriques meticulously chosen to accentuate the distinctive qualities of each grape variety. The barrels utilised varied in size from 225L to 500L. Through a rigorous selection process, the finest barrels were identified to craft the exceptional Reserve White blend. Numerous trial blends were created to showcase the unique terroir of Cavalli Estate. The 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.

ALC 13,2% | RS 2,0g/L | PH 3.25 | TA 6,2g/L
TOTAL ENERGY 100ml 324kJ/78kcal

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 that produces the freshest of finishes.