



CAVALLI

STELLENBOSCH



WARLORD 2021

Grapes were hand-picked at optimal ripeness and afforded a lengthy period of skin contact post-fermentation. The Cabernet Sauvignon fermented in stainless steel tanks with 3-4 pumpovers a day. The Malbec and Petit Verdot were fermented in small open top vessels with manual punch downs 3-5 times daily. The wine was aged in French oak barriques for 22 months before bottling.

50% Cabernet Sauvignon, 29% Malbec & 21% Petit Verdot

ALC 14.14% | RS 3.6g/L | VA 0.82g/L
PH 3.54 | TA 6.1g/L | TSO 80mg/L

Notes of fresh plum, blackforest cake and cedar spice. The wine shows a delicate mid-palate with well-rounded tannins that compliment an elegant weight and well-balanced acidity that is characteristics of Cavalli.



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All grapes were hand-harvested and meticulously sorted in the early morning at Cavalli to ensure optimal fruit quality. The Cabernet Sauvignon and Merlot underwent fermentation in stainless steel tanks, with 3 to 4 pumpovers per day to promote gentle extraction. In contrast, the Malbec, Petit Verdot, and Cabernet Franc were fermented in small open-top vessels, where manual punchdowns were carried out 3 to 5 times daily for more precise tannin management. Post-fermentation, the individual batches received up to two weeks of extended skin contact to enhance structure and complexity. Following gentle pressing, all components completed malolactic fermentation in barrel to round out texture and integrate the oak. Maturation took place in 225L French oak barriques for 18 months (35% first fill).

71% Cabernet Sauvignon, 11% Merlot, 6% Malbec, 6% Petit Verdot & 6% Cabernet Franc

ALC: 14.00% | RS: 2g/L

PH: 3.52 | TA 6.1g/L

Notes of ripe black plum, blackberry compote, and Black Forest cake, layered with hints of cedar spice and subtle cocoa. The wine reveals a delicate mid-palate, with well-rounded tannins that complement its elegant weight and the poised, well-balanced acidity that is characteristics of Cavalli.