



## CREMELLO 2016

A blend of 55% Chenin blanc, 25% Chardonnay and 20% Verdelho. All three components were whole bunch pressed and fermented in French oak barrels except for a small portion of Verdelho which was fermented in a porous egg-shaped vessel. The wine is left on its fermentation lees for 14 months before bottling takes place. The Chardonnay was fermented in a combination of new and 1st fill barrels, the Chenin in new, 1st fill and 2nd fill and the Verdelho in old neutral wood and the egg.

ALC 13.5%	RS 2.3g/L	VA 0.5g/L
PH 3.31	TA 6.7g/L	TSO 147g/L

*A well balanced and complex wine showcasing the best from each varietal. Beautiful oak integration delivering hints of vanilla and honey on the pallet. The nose showcases some earthy notes entwined with citrus nuances and a generous acidity to give ageability.*

**Safrá 2016. Vinícola Cavalli em 06/10/2019, Stellenbosch/ZA.**