

SEMILLON BLANC 'ODE TO ARGES', CATHERINE MARSHALL WINES

Vintage
2023


Semillon is very much a wine that transcends the realm of other white wines. It is not like Chenin Blanc or Sauvignon Blanc but somewhere in between, like the Cyclop's eye in the middle of their forehead. Arges is bright just like the wine, but its characteristics are voluminous and mythological in some respects.

TASTING NOTE

Lyrical brightness that strides over the palate followed by sumptuous baked pears and honey suckle flowers on the core with lanolin textured length. Well balanced as a canvas for fine dining pairing.

VINIFICATION DETAILS

Cluster and berry sorting of the grapes occurs prior to being partially crushed before pressing commenced. The mash was pressed in a pneumatic bag press where both free run and pressed juice fractions were treated oxidatively with minimal chemical additives. The juice was settled cold at 12° Celsius in a stainless- steel tank for two days and decanted into the French coopered 225 litre neutral barrels for spontaneous fermentation. Once fermentation was completed, wine was partially allowed to go through secondary fermentation known as malo- lactic fermentation where malic (the firmer green apple tasting acid) is converted to lactic (softer milk tasting acid) and further matured for 11 months. Once the wine had completed maturity, the barrels were consolidated, and wine lightly filtered to bottle.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.5 | 1.8 |
| pH | Acidity |
| 3.26 | 6.3 |

AWARDS

Tim Atkin MW: 94 pts
Platter: 95 pts

ATTRIBUTES

| | | | | |
|---|---|---|---|---|
| Origin | Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
| South Africa | Semillon | Partial | 75cl | Yes |
|  |  |  |  |  |
| Winemaker | Fining Agent | Closure | Region | Vegan |
| Catherine Marshall | None | Cork | Elgin | Yes |