

'LITHICA' GRENACHE, CATHERINE MARSHALL WINES

Vintage
2023


The name Lithica is derived from the Greek word lithos meaning rock. Most of the vineyards have their roots in the most ancient weathered and decomposed rock fragments. Grenache favours a warm, dry Mediterranean climate where berry development is slow and long to reach maximum phenolic ripeness.

TASTING NOTE

Grenache has concentrated flavours and aromatics for a more intense wine. The tannin and acid structure are medium, and colour is lighter than for other reds. The flavour profile includes red fruits like strawberry, raspberry, cherries and Turkish delight. There is an element of herb like organum and cinnamon.

VINIFICATION DETAILS

Three components were used as a "layered cake" or lasagne method. A third was destemmed and crushed to the bottom of a cooled tank. The next layer included a thin layer of 20% stems only, followed by a third whole berry clusters and then repeated. The tank was allowed to rest for 2 days for cold soaking at 13° Celsius. Pump overs and punch downs occurred daily to extract fruit and tannins and monitored daily for fermentation and temperature control. Once the mash had fermented dry, it was pressed in an 800kg stainless-steel basket press to separate the wine and skins. The wine rested in a holding tank overnight and inoculated for the secondary malo-lactic fermentation. The wine was the decanted to 300 and 225 litre French oak barrels. After 11 months, the two wines from the two regions were blended and lightly filtered to bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.4
pH	Acidity
2.47	6.0

ATTRIBUTES


Origin

South Africa


Variety

Grenache Noir


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Catherine Marshall


Fining Agent

None


Closure

Cork


Region

Voor
Paardeberg/Stellenbosch

Vegan

Yes