

BETWEEN TWO WORLDS, CATHERINE MARSHALL

Vintage
2024


The collaboration with Cape Town artist Peter van Straten, perfectly portrays the harmony between these two very different varieties; Roussanne and Grenache Blanc, where the creation is brought about by connecting human intervention in the vineyards and the spiritual alchemy of maturation and blending into a transformed wine.

TASTING NOTE

A blend of Roussanne and Grenache Blanc seamlessly integrated with one another as the two components are different in aromatic, structure and flavour. Roussanne brings freshness, floral, herbal tea, honey and ripe pears whilst the Grenache Blanc is less aromatic and more textural on the palate and generally low in acidity, with citrus and or herbaceous notes. These two components are perfect partners to bring balance and elegance. 60% Roussanne; 40% Grenache Blanc

VINIFICATION DETAILS

Cluster and berry sorting takes place 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 100 Celsius in a stainless- steel tank for two days and decanted into the French coopered 225 litre neutral barrels and hand-made amphorae 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
13.0	2.5
pH	Acidity
3.28	5.5

AWARDS

Tim Atkin MW: 95 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	White Blend	Partial	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Catherine Marshall	None	Cork	Voorpaardeberg	Yes