

SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage

2024



Sauvignon Blanc grapes are well suited to the cool climate region of Elgin with vines achieving enhanced fruit flavours and good acidity.

TASTING NOTE

Mouth filling flavours of sub- tropical fruits including melon, lychees, passion fruit, ripe nectarine flesh, with intense pink grapefruit and fresh limes on the finish.

VINIFICATION DETAILS

Grapes are hand harvested at around 21 – 22.80 Balling. After pressing, the must is settled to allow for solids to settle to the bottom of the tank, From two days, the clear juice is decanted off the solids. Fermentation is inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature is maintained at 14°Celsius. The wine is kept on gross lees (yeast solids) for 4 months and stirred periodically to enhance mid- palate richness. The final wine is lightly fined and filtered into bottle.

AWARDS

Tim Atkin MW: 91 pts

Platter: 91 pts

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.0

2.3

pH

Acidity

3.16

6.3

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Cathy Marshall



Fining Agent

Vegan friendly



Closure

Screw top



Region

Elgin/Hemel-en-Aarde



Vegan

Yes