

SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage
2023


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 140 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: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.7
pH	Acidity
3.40	5.5

ATTRIBUTES


Origin

South Africa


Variety

Sauvignon Blanc


Malolactic Fermentation

No


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Cathy Marshall


Fining Agent

Closure

Screw top


Region

Elgin


Vegan

Yes