

## SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage

2022



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 – 220 Balling. After pressing, the must is settled. 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.

### TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

2.0

pH

Acidity

3.29

6.1

### 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