SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage 2020



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 citrus, lime sorbet and a core of ripe nectarine flesh with a long, pure line of pink grapefruit on the finish. In its youth, flavours are fresh and zesty with a broad mineral-textured base which over time will settle into a flinty and wet limestone character reminiscent of Sancerre.

VINIFICATION DETAILS

Grapes were hand harvested at 22-230 Celsius. After pressing, the must was settled and inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature was maintained at 140 Celsius. The wine was kept on gross lees (yeast solids) for 6 months and stirred periodically to enhance mid-palate richness. A 5% cask fermented Sauvignon Blanc fraction was blended after 6 months to broaden the mid-palate slightly. The final wine was lightly fined and filtered into bottle..

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.4
pH	**Acidity**
3.30	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Catherine Marshall		Screw top	Elgin	Yes