

AMATRA JONO'S WAVE WHITE, CATHERINE MARSHALL WINES

Vintage 2024



With Amatra White, a Chenin-based cuvée, Cathy aims to apply a classic, cool, restrained approach to a generally accepted warmer climate variety found in most of South Africa.

TASTING NOTE

Bright, fresh line of acidity on entry like a cool sea wave break which supports generous, mouth filling flavours of ripe pears with underlying wet stone and petricore raciness that finishes with a long line of lime zest.



VINIFICATION DETAILS

Bunch sorting commenced prior to being partially crushed. The mash was pressed in a pneumatic bag press where both free run and pressed fractions were treated oxidatively with minimal wine product additions. The juice was settled cold for two days and decanted to old 225 litre French casks and stoneware amphorae that was spontaneously fermented for a month. The wine went through partial secondary malolactic fermentation and matured for 8 months after which both components were consolidated. Once the wine completed maturation, the casks, and amphorae were consolidated, lightly filtered and bottled.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.0 | 2.1 |
| pH | Acidity |
| 3.41 | 5.6 |

ATTRIBUTES

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|--|--|---|---|--|
|  Origin South Africa |  Variety Chenin Blanc |  Malolactic Fermentation Partial |  Bottle Size 75cl |  Vegetarian Yes |
|  Winemaker Cathy Marshall |  Fining Agent |  Closure Screw top |  Region Stellenbosch/Elgin |  Vegan Yes |