

**AMATRA JONO'S WAVE WHITE, CATHERINE MARSHALL WINES**
**Vintage**
**2023**


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 like a cool wave break which supports generous, mouth filling flavours of lychees, ripe pears and white peach and finishes with a long line of almond paste and lime zest

**VINIFICATION DETAILS**

Both cluster and berry 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
13.5	2.8
pH	Acidity
3.40	5.5

**AWARDS**

Tim Atkin MW: 91 pts

**ATTRIBUTES**

 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