

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