

**AMATRA JONO'S WAVE WHITE, CATHERINE
MARSHALL WINES**
Vintage
2022


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 nectarine flesh, ripe pears and white peach with a long line of lime zest vibrancy on the finish.

VINIFICATION DETAILS

Both cluster and berry sorting commence prior to being partially crushed. The mash is pressed in a pneumatic bag press where both free run and pressed fractions are treated oxidatively with minimal chemical additive intervention. The juice is settled cold for two days and then 40% is decanted to old 225 litre French casks, 50% is fermented cold in stainless steel tanks and the remaining 10% in stoneware handcrafted amphorae with no commercial yeast strain inoculated. The wine goes through partial secondary malolactic fermentation and matures for 8 months after which all 3 components are consolidated. Once the wine completes maturation, the casks, tank and amphorae are consolidated and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	1.4
pH	Acidity
3.24	5.7

ATTRIBUTES

Origin

South Africa


Variety

Chenin Blanc


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Cathy Marshall


Fining Agent

Closure

Screw top


Region

Elgin


Vegan

Yes