

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