

AMATRA JONO'S WAVE WHITE, CATHERINE MARSHALL WINES

Vintage
2021


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 chemical additives. The juice was settled cold for two days and then 70% was decanted to old 225 litre French casks, 20% was fermented cold in stainless steel and the remaining 10% in stoneware handcrafted amphorae with no commercial yeast strain inoculated. The wine has been through partial secondary malo lactic fermentation and matured for 8 months after which all 3 components were consolidated. Once the wine completed maturation, the casks, tank and amphorae were consolidated and bottled.

TECHNICAL ANALYSIS

Alcohol

13.3

Residual sugar

2.3

pH

3.39

Acidity

5.5

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 & Stellenbosch


Vegan

Yes