SECKFORD AGENCIES

CATHERINE MARSHALL WINES

CATHERINE MARSHALL

AMATRA THE OREADS RED, CATHERINE MARSHALL WINES

Vintage 2022



Optimal vine ripeness and canopy management, in particular, are key to producing a seamless Amatra Merlot that is perfectly suited to the Elgin Valley.

TASTING NOTE

Generous, opulent core of ripe black plums from the Merlot component with underlying savoury, lead pencil shavings from Cabernet Franc fruit. Tannins are dry and suedey on the finish. This vintage 67% Merlot, 33% Cabernet Franc

VINIFICATION DETAILS

Bunches are destemmed and crushed after meticulous bunch and berry sorting on the sorting tables to remove matter other than healthy berries. Fermentation is completed in tank and once primary fermentation is completed; the mash is pressed in a small basket press. The wine is then decanted to small French oak casks for secondary Malo-lactic fermentation and left to mature for 16 months. The final barrel selection is made and blended where it is lightly filtered to bottle.

AWARDS

Platter: 4*
Tim Atkin MW: 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.0
pH	**Acidity**
3.76	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot/Cabernet Franc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Cathy Marshall	None	Screw top	Stellenbosch	Yes