

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

14.0

Residual sugar

3.0

pH

3.76

Acidity

5.2

ATTRIBUTES


Origin

South Africa


Variety

Merlot/Cabernet Franc


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Cathy Marshall


Fining Agent

None


Closure

Screw top


Region

Stellenbosch


Vegan

Yes