SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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# AMATRA THE OREADS RED, CATHERINE MARSHALL WINES

Vintage 2017




## 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

French clone Merlot exudes bright, fresh black plums. Plush purple fruit flavours are supported by a vibrant thread of fresh acidity from the cool climate fruit from the Elgin Valley. In its youth, broad and bright purple fruit is forward; over time this will evolve to stewed prunes, blonde tobacco and hazelnuts with seamless, mellowed tannins on the finish.

## VINIFICATION DETAILS

Clusters were de-stemmed and partially crushed after stringent sorting to remove unwanted berries and other matter. Spontaneous fermentation occurred in small fermentation vats for after about fourteen days and once primary fermentation was completed, the mash was pressed in a small basket press. The wine was then decanted to small French oak casks for secondary malolactic fermentation and left to mature for 12 months. The final barrel selection was made and taken through a very light filtration prior to bottling. No finings were applied to ensure that natural integrity and structure of the resultant wine was maintained.

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 14.0 | 2.5 |
| **pH** | **Acidity** |
| 3.56 | 5.3 |

## ATTRIBUTES

| Origin | Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
|---|---|---|---|---|
| South Africa | Merlot | Yes | 75cl | Yes |

| Winemaker | Fining Agent | Closure | Region | Vegan |
|---|---|---|---|---|
| Catherine Marshall | | Screw top | Elgin | Yes |