SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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AMATRA THE OREADS RED, CATHERINE MARSHALL WINES

Vintage 2016



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 (96%) exudes bright, fresh black plums. Plush purple fruit flavours are supported by a vibrant thread of fresh acidity from the addition of a small splash of Cabernet Franc (4%) to balance the mid core palate weight. 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
13.9	3.0
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