SECKFORD AGENCIES

CATHERINE MARSHALL WINES

CATHERINE MARSHALL

PINOT NOIR ON SANDSTONE SOILS, CATHERINE MARSHALL WINES

Vintage 2025



Cathy Marshall embraces a minimalist and natural approach with attention to the integrity of Pinot Noir specifically cultivated on lighter, sandstone soils.

TASTING NOTE

Fresh pomegranate jewels, cranberry and red cherry top notes with underlying ferrous savoury aromatics. Mouth filling red fruit supported by dry, suedey tannins for texture and complexity.

VINIFICATION DETAILS

Bunches were de-stemmed and 60% crushed and the berries were hand sorted. The mash from the various batches was cold soaked for three days in stainless steel tanks before yeast activity commences where colour and some tannin extraction occurred. Fermentation was both spontaneous and some batches inoculated with a yeast culture which depended on site – soil and style elements. Juice and skin were punched down with a paddle, known as “pigeage” and turned daily to control even heat distribution between the skin cap on top and must juice below. Tannin and flavour extractions from the skins were carefully monitored at this stage. Once fermentation was completed, the wine was tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The combinations selected were kept as separate fractions to create as many blending profiles as possible for the final assemblage. The secondary Malo-lactic fermentation was completed in 225 and 300 litre oak casks where, once all the malic acid was converted to lactic acid, was decanted off the solid lees (dead yeast cells) and further matured for 9 to 12 months in a combination of third and fourth filled Burgundy coopered casks. The approach to chemical additions and mechanical intervention was kept to the absolute minimum so that the natural integrity of the variety is respected and expressed. Once maturation was completed, each barrel was assessed, and the resultant blend of the chosen barrels were assembled and then lightly filtered to bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.8
pH	**Acidity**
3.56	5.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Cathy Marshall	None	Cork	Elgin Valley	Yes