SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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PINOT NOIR ON SANDSTONE SOILS, CATHERINE MARSHALL WINES

Vintage 2023



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

The bunches are de-stemmed and 60% crushed and the berries are hand sorted. The mash from the various batches are cold soaked for three days in stainless steel tanks before yeast activity commences where colour and some tannin extraction occur. Fermentation is both spontaneous and some batches are inoculated with a yeast culture depending on site – soil and style elements. Juice and skin are 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 are carefully monitored at this stage. Once fermentation is completed, the wine is tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The combinations selected are kept as separate fractions to create as many blending profiles as possible for the final assemblage. The secondary Malo-lactic fermentation is completed in 225 and 300 litre oak casks where, once all the malic acid is converted to lactic acid, is 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 is kept to the absolute minimum so that the natural integrity of the variety is respected and expressed. Once maturation is complete, each barrel is assessed, and the resultant blend of the chosen barrels are assembled and then lightly filtered to bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
135	2.4
pH	**Acidity**
3.66	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