SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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PINOT NOIR ON SANDSTONE SOILS, CATHERINE MARSHALL WINES

Vintage 2022



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.

VINTAGE CONDITIONS

Drought conditions were less intense for the 2022 vintage with also some rainfall during the growing period unlike 2015 to 2018 where we experienced more extreme drought conditions and severe water restrictions were in place, as our dams were critically low throughout the year. This impacted the overall concentration of flavour and tension of the wine considerably. The garnet colour shows a darker and more intense hue than earlier vintages.

VINIFICATION DETAILS

Hand harvested bunches are sorted, de-stemmed and 60% crushed. Batches of mash are cold soaked for three days in stainless steel tanks before yeast activity commences and colour and tannin extraction occur. Fermentation is either spontaneous or some batches are inoculated with a yeast culture depending on site – soil and style elements. Juice and skin are punched down 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. 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, then 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. Once maturation is completed, 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
13.0	1.4
pH	**Acidity**
3.53	5.1

AWARDS

Wine Advocate: 94 pts
Tim Atkin MW: 94 pts

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