SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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PINOT NOIR ON SANDSTONE SOILS, CATHERINE MARSHALL WINES

Vintage 2021



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 2021 vintage with also some rainfall during the growing period unlike 2015 to 2018 where the vineyards experienced more extreme drought conditions. Severe water restrictions were in place and the 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 core than earlier vintages.

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 began where colour and some tannin extraction occurred. Fermentation was either spontaneous or some batches inoculated with a yeast culture depending 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 Lt oak casks where, once all the malic acid had 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 new, second, third and fourth filled Burgundy coopered casks. 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	3.2
pH	**Acidity**
3.63	5.2

AWARDS

Tim Atkin MW: 93 pts
Platter: 92 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	Cape South Coast	Yes