

PINOT NOIR ON SANDSTONE SOILS, CATHERINE
MARSHALL WINES

Vintage

2018

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.6
pH	Acidity
3.60	5.0

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

TASTING NOTE

Broad spectrum aromas of pomegranate, cranberry and red cherry supported by suede-y, dry tannins for texture and complexity.

VINTAGE CONDITIONS

2018 was another long, dry growing season, like 2015, 2016 and 2017 with more extreme drought conditions and severe water restrictions in place as dams were critically low throughout the year. This impacted the overall concentration of flavour and texture of the wine considerably. The garnet colour shows a darker and more intense core than previous vintages.

VINIFICATION DETAILS

Bunches were de-stemmed and crushed (60%) and berries were hand sorted. The mash from the various batches were cold soaked in stainless steel tanks for three days before yeast activity began where colour and some tannin extraction occurred. Fermentation was either spontaneous or some batches were inoculated with a culture, depending on site – soil and style elements. Juice and skin were 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 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 malolactic fermentation was completed in 225L oak casks where, once all the malic acid had converted to lactic acid, it was racked off the solid lees and further matured for 9 to 12 months in a combination of new, second-, 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 was completed, each barrel was assessed and the resultant blend of the chosen barrels were assembled in a stainless steel tank and then lightly filtered to bottle.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Catherine Marshall		Cork	Elgin	Yes