

PINOT NOIR ON CLAY SOILS, CATHERINE MARSHALL WINES

Vintage
2021


Purity, vibrancy and harmonious balance result from the careful selection and blending of specific clones grown on clay soils in the cool Elgin Valley.

TASTING NOTE

Layered and textured truffle savouriness and earthy forest floor interwoven with concentrated black cherry compote harmoniously supported by mineral textured tannins.

VINIFICATION DETAILS

Bunches were de-stemmed with some crushing and berries were hand sorted at the crusher. The whole berry fraction was about 50% and cold soaked for two days in 500kg batches before yeast activity began. Fermentation was in open top vats where spontaneous fermentation and some inoculated commercial Pinot yeast culture was induced. Juice and skins were punched down (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 that stage. Once fermentation was completed, the bins were tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The bin 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 Litre oak casks where, once all the malic acid has converted to lactic acid, was racked off the solid lees (dead yeast cells and solids) and further matured for 11 months in a combination of new, second, third and fourth filled Burgundy coopered casks. Once maturation was completed, each barrel was assessed for premium status and the resultant blend of the chosen barrels were assembled and lightly filtered to bottle.

TECHNICAL ANALYSIS











Alcohol	Residual sugar
13.0	2.6
pH	Acidity
3.51	5.3

AWARDS

Tim Atkin MW: 94 pts

Platter: 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	Cape South Coast	Yes