

PINOT NOIR ON CLAY SOILS, CATHERINE MARSHALL WINES

Vintage
2018


TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.9
pH	Acidity
3.62	5.0

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 characters are interwoven with concentrated black cherry compote and harmoniously supported by mineral tannins. Although the wine is approachable in its primary stage with fresh cherry and red berry components evident at youth, the wine will age for at least 10 years where primary components will evolve to tertiary forest floor, truffle, earthy and savoury notes that are typical in great Burgundy examples.

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.






VINIFICATION DETAILS

Bunches were de-stemmed with some crushing and berries hand sorted at the crusher. The whole berry fraction amounted to about 50% and was cold soaked for two days in 500kg batches before yeast activity began. Fermentation was in open top vats – some was spontaneous, while other batches were inoculated with a Pinot yeast culture. 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 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 malolactic fermentation was completed in 225 and 300L oak casks where, once all the malic acid had converted to lactic acid, it was racked off the solid lees and further matured for 11 months in a combination of new, second-, third- and fourth-filled Burgundy coopered casks.

Once maturation was complete, each barrel was assessed and the resultant blend of the chosen barrels were assembled and lightly filtered to bottle.

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes

 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
---	--	---	--	---

Catherine Marshall

Cork

Elgin

Yes