SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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PETER'S VISION, CATHERINE MARSHALL WINES

Vintage 2024



Cathy Marshall's Peter's Vision is styled around the fruit paradigm grown in a cool, maritime climate prevailing in the Elgin Valley.

TASTING NOTE

Bordeaux blend comprising 32% Cabernet Franc, 54% Merlot and 14% Petit Verdot. Classic, restrained elegance with a mouth filling fruit core with pronounced aromatics of fresh black plums, garrigue and pencil shaving minerality. Tannins are supple and well- structured with fresh acidity to support an opulent mid palate for texture and balance.

VINIFICATION DETAILS

Bunches are de-stemmed and slightly crushed. Berries are hand sorted at the crusher. The mash is cool soaked overnight before yeast activity takes place and this is where colour extraction occurs. A commercial yeast strain best suited to these three varieties is inoculated and fermented in open top vats. Juice and skins are punched down and turned daily to control even heat distribution between the skin cap on top and must juice below for 19 days. Post fermentation maceration lasts about two to three weeks for tannin. Once fermentation and post maceration is completed, the vats are tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The vat combinations selected are kept as separate fractions to create as many blending profiles as possible for the final assemblage (blend).

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.3
pH	**Acidity**
3.68	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Catherine Marshall	None	Cork	Stellenbosch	Yes