SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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PETER'S VISION, CATHERINE MARSHALL WINES

Vintage 2016



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

Classic, restrained elegance with a mouthfilling fruit core, and pronounced aromatics of fresh black plums, mulberries, violets and pencil shaving minerality. Tannins are supple and well structured with fresh acidity to support an opulent mid palate for texture and balance. A blend of 57% Cabernet Franc, 43% Merlot.

VINIFICATION DETAILS

Bunches were de-stemmed and slightly crushed, with berries hand sorted at the crusher. The mash was soaked overnight in 500kg batches before yeast activity began where colour and some tannin extraction occurred. A commercial yeast strain best suited to these two varieties was inoculated and fermentation took place in open top vats. Juice and skin was punched down with a paddle, and turned daily to control even heat distribution between the skin cap on top and must juice below for 20 days. Post fermentation maceration lasted three weeks for tannin polymerisation.

Once fermentation was completed, the vats were tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The vat combinations selected were kept as separate fractions to create as many blending profiles as possible for the final assemblage.

The wine was matured in 2nd- and 3rd-fill 225 and 300 litre French coopered casks for 17 months. Selected casks of both varieties were blended with 57% Cabernet Franc and 43% Merlot. The wine was lightly filtered to bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
pH	**Acidity**
3.63	5.5

AWARDS

Tim Atkin MW: 94 pts
Vinous: 90 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Catherine Marshall		Cork	Elgin	Yes