



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 ripe black plums. Tannins are supple and well structured with fresh acidity to support an opulent mid palate for harmony.

VINIFICATION DETAILS

Bunches are de-stemmed and slightly crushed. Berries are hand sorted at the crusher. The mash is soaked overnight in 500kg batches before yeast activity begins where colour and some tannin extraction occurs. Spontaneous fermentation takes place in open top vats. Juice and skin is punched down with a paddle, and turned daily to control even heat distribution between the skin cap on top and must juice below.

Once fermentation has 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.

The secondary malolactic fermentation is completed in 225L oak casks where, once all the malic acid has converted to lactic acid, the wine is racked off the lees and further matured for 16 months in a combination of new, second and third filled French coopered casks.

Once maturation is completed, each barrel is assessed and the resultant blend of the barrels is assembled in a stainless steel tank and then lightly filtered to bottle.

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.6	2.7
pH	Acidity
3.83	5.6

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Yes	75cl	Blank



Winemaker

Catherine Marshall



Fined Using



Closure

Cork



Region

Elgin



Vegan

Blank