

# FINITE ELEMENTS PINOT NOIR, CATHERINE MARSHALL WINES

Vintage

2023



The crafting of this Pinot is an interpretation of the elements that are unique to a specific piece of soil, reflecting harmony, balance and a sense of grace.

## TASTING NOTE

Bright, vinous and laser-like purity throughout the body of the wine envelopes a core of cranberry and ripe, fresh cherry fruit. Dry, taugt and suedey textured tannins provide a canvass for this Burgundian expression

## VINIFICATION DETAILS

Bunches were destemmed with 70% crushing after being hand sorted on a sorting table. The mash was cold soaked for 4 days to maximise colour extraction. Fermentation was in open top fermenters and spontaneously fermented. The skin cap was gently punched down daily into the juice to control heat distribution and tannin – flavour extraction. After primary fermentation (18 days average) was completed, the mash was pressed in a small stainless steel basket press. Secondary malo-lactic fermentation was completed in 300Li and 228Li French coopered casks.

## AWARDS

Tim Atkin MW: 95 pts

## TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.0

2.4

pH

Acidity

3.52

5.0

## ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Catherine Marshall



Fining Agent

None



Closure

Cork



Region

Hemel-en-Aarde



Vegan

Yes