

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

13.0

Residual sugar

2.4

pH

3.52

Acidity

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