

**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, taught 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**

 <b>Origin</b> South Africa	 <b>Variety</b> Pinot Noir	 <b>Malolactic Fermentation</b> Yes	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> Yes
 <b>Winemaker</b> Catherine Marshall	 <b>Fining Agent</b> None	 <b>Closure</b> Cork	 <b>Region</b> Hemel-en-Aarde	 <b>Vegan</b> Yes