

# FINITE ELEMENTS PINOT NOIR, CATHERINE MARSHALL WINES

Vintage

2019



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 3 days to maximise colour extraction. Fermentation was in open top fermenters with clone 667 and 777 spontaneously fermented and clone 115 inoculated with a commercial yeast strain. The skin cap was gently punched down daily into the juice to control heat distribution and tannin – flavour extraction. After primary fermentation (20 days average) was completed, the mash was pressed in a basket press. Secondary malo-lactic fermentation was completed in 300L and 225L French coopered casks.

## AWARDS

Platter: 94 pts

## TECHNICAL ANALYSIS

Alcohol

13.0

Residual sugar

3.0

pH

3.52

Acidity

5.2

## ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Catherine Marshall



Fining Agent

None



Closure

Cork



Region

Elgin



Vegan

Yes