

FINITE ELEMENTS PINOT NOIR, CATHERINE MARSHALL WINES

Vintage
2017


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

From Pinot grown in the cool Elgin Valley on a combination of deep, red clay soils and shales interspersed with ferrous-rich gravel. Although the wine is approachable in its primary stage of fresh cherry and red berry components, it will age for at least 10 years under optimal conditions where the primary fruit flavours will evolve into tertiary forest floor, truffle, earthy and savoury characteristics that are typical in great French Burgundy examples.

VINIFICATION DETAILS

Bunches were destemmed with partial crushing after being hand sorted on a sorting table. The mash was cold soaked for four days to maximise colour extraction. Fermentation was in open top fermenters with clone 777 spontaneously fermented while clone 667 was 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 was completed, the mash was pressed in a basket press. Secondary malolactic fermentation was completed in two 300L and 225L French coopered barrels.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.6
pH	Acidity
3.57	5.2

ATTRIBUTES


Origin

South Africa


Variety

Pinot Noir


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Catherine Marshall


Fining Agent

Closure

Cork


Region

Elgin


Vegan

Yes