SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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FINITE ELEMENTS PINOT NOIR, CATHERINE MARSHALL WINES

Vintage 2016



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 overnight 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 one 300L and the other in a 225L French coopered barrel.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	3.2
pH	**Acidity**
3.53	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Blank

Winemaker	Fining Agent	Closure	Region	Vegan
Catherine Marshall		Cork	Elgin	Blank