

CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES
Vintage
2024


Meticulously grown in the Kogelberg Biosphere of the cool Elgin Valley, this Chenin Blanc is then fermented in handmade clay amphorae.

TASTING NOTE

Our crafted Chenin is meticulously grown in the cool Elgin Valley and a small portion from old bush vines in Stellenbosch. The wine is fermented in hand crafted, old world, traditional clay amphorae and some neutral oak. These key attributes afford a wine with broad layers of fresh yellow stone fruit and brush strokes of white flowers on a canvas of flinty wet stone and petricore tension that contributes to the overall balance and design.

VINIFICATION DETAILS

Cluster and berry sorting takes place prior to being partially crushed before pressing commenced. The mash was pressed in a pneumatic bag press where both free run and pressed juice fractions were treated oxidatively with minimal chemical additives. The juice was settled cold at 12° Celsius in a stainless- steel tank for two days and decanted into the clay amphorae for spontaneous fermentation. Once fermentation was completed, 1500 litres were decanted to neutral oak casks (no wood flavour imparted) for further maturation. The wine in the French coopered barrels was partially allowed to go through secondary fermentation known as malo- lactic fermentation where malic (the firmer green apple tasting acid) is converted to lactic (softer milk tasting acid) and further matured for 11 months. The clay amphorae had no malo-lactic fermentation so that the fresher flinty character would be maintained. After 11 months, the two components were blended and bottled.

AWARDS

Tim Atkin MW: 94 pts

Platter: 94 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.5
pH	Acidity
3.31	5.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Partial	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Cathy Marshall	Pea protein	Cork	Bottelary Hills/Voor Paardeberg	Yes