

#### CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES

CATHERINE MARSHALL

Vintage 2022



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.8
рН	Acidity
3.30	5.4

# ATTRIBUTES

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

## TASTING NOTE

The crafted Chenin is meticulously grown in the cool Elgin Valley with a small portion from old bush vines in Stellenbosch. Fermentation takes place in handmade, old world styled traditional clay amphorae. These key attributes afford a wine with broad layers of ripe pears, fresh stone fruit and white flowers on a canvas of flinty, wet stone that contributes to the overall texture.

## VINIFICATION DETAILS

Cluster and berry sorting were done prior to being partially crushed before pressing. 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 degrees Celsius in a stainless-steel tank for two days and decanted into the clay amphorae for spontaneous fermentation. Once fermentation was completed, a fraction is decanted to oak casks for further maturation. The wine in the French coopered barrels was allowed to go through partial secondary fermentation known as malo-lactic fermentation where malic (the firmer green apple tasting acid) was converted to lactic (softer milk tasting acid) and further matured for 9 months. The clay amphorae had no malo-lactic fermentation so that the fresher flinty character would be maintained. After 9 months, the two components were blended and bottled.

AWARDS

Tim Atkin MW: 95 pts Platter: 94 pts

