SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES

Vintage 2021



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, 800 Litres was 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.8
pH	**Acidity**
3.35	5.6

AWARDS

Platter: 5*
Tim Atkin MW: 95 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Cathy Marshall		Cork	Elgin, Stellenbosch	Yes