SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES

Vintage 2019



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

TASTING NOTE

Broad layers of ripe pears, fresh stone fruit and white flowers on a canvas of flinty, wet stone that contibutes to the overall texture. With age, these youthful fruit characteristics may evolve into almond paste, baked apple and spicy cardamom notes.

VINIFICATION DETAILS

Grapes were cluster and berry sorted 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˚C in a stainless steel tank for two days, then decanted into the clay amphorae for spontaneous fermentation. Once fermentation was completed, 500L was decanted to oak casks for further maturation. The wine in the French coopered barrels was partially allowed to go through malolactic fermentation and further matured for 11 months. The clay amphorae had no malolactic fermentation so that the fresher flinty character would be maintained. After 11 months, the two components were blended and lightly filtered to bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.6
pH	**Acidity**
3.32	5.8

AWARDS

Tim Atkin: 94 pts
Platter: 5*

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Catherine Marshall		Cork	Elgin	Yes