

CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES

Vintage
2017


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 contributes 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
13.5	4.2
pH	Acidity
3.32	6.8

AWARDS

Tim Atkin MW: 94 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Catherine Marshall	 Fining Agent Yes	 Closure Cork	 Region Elgin	 Vegan Yes