

## RIESLING, CATHERINE MARSHALL WINES

Vintage

2024



Elgin's cool daytime climate and cold nights during the growing season make it perfectly suited to producing a Cape version of the famous German 'Mosel' style of Riesling.

### TASTING NOTE

Exudes sweet yet persistent, bright, fresh limes, crisp apple, bees wax and wild honey. The fresh acidity provides tension on the core that is well balanced with the fruit sweetness and a marked vibrancy of citrus on the finish.

### VINIFICATION DETAILS

Clusters are handpicked at 20.1 to 20.4 °Balling into lug baskets and meticulously hand sorted on sorting belts to remove rotten berries, unripe berries and other matter. After pressing, the must was settled for two days and decanted off the solids where it was inoculated with a commercial yeast strain suited to this variety. The wine fermented cold (13 °Celsius) for 58 days until it reached the residual sugar required for sweetness to balance the acidity. The final wine was fined and lightly filtered to bottle.

### AWARDS

Tim Atkin MW: 93 pts

Platter: 91 pts

### TECHNICAL ANALYSIS

Alcohol      Residual sugar

12                      8.3

pH                      Acidity

3.07                      7.1

### ATTRIBUTES



Origin

South Africa



Variety

Riesling



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Cathy Marshall



Fining Agent



Closure

Screw top



Region

Elgin



Vegan

Yes