SECKFORD AGENCIES

CATHERINE MARSHALL WINES

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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 0 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 0Celsius) 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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Riesling	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Cathy Marshall		Screw top	Elgin	Yes