



CATHERINE MARSHALL

2015 SAUVIGNON BLANC



ORIGIN:

Elgin Valley, South Africa

TASTING NOTES:

Mouth filling flavours of passion fruit, lichee and ripe mangoes with a long, pure line of lime sorbet on the finish.

PHILOSOPHY:

Sauvignon Blanc grapes are well suited to the cool climate region of Elgin. The aim is to produce a wine that has ripe tropical flavours without compromising acidity, with a long, clean, fresh finish. By hanging the grapes longer on the vines in cooler climates, more fruit flavours are able to evolve in the berry whilst maintaining good acidity during ripening.

VINEYARDS:

Vineyards are south east facing on medium potential Tukululu (mixture of clay, gravels and sandstone) soils. Cool maritime conditions prevail in the Elgin Valley to ensure freshness and definition of classic Sauvignon Blanc character. Upright vigorous leaf canopies are carefully maintained to maximise fruit to leaf ratio which is critical for balanced and intense fruit flavour profiles.

Three clones are used namely 242, 316 from Bordeaux origin and 11 from South African origin. Each clone provides different fruit profiles and ensures complexity in the final blend.

WINEMAKING:

Grapes are hand harvested at 22 - 23⁰ Celsius. After pressing, the must is settled. Fermentation is inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature is maintained at 14⁰ Celsius. The wine is kept on gross lees (yeast solids) for 6 months and stirred periodically to enhance mid-palate richness. There is an 5% Semillon cask fermented fraction blended after 4 months to broaden the mid palate. The final wine is lightly fined and filtered into bottle.

ANALYSIS:

Alcohol: 14.5% ; Acidity: 6.51g/l ; pH: 3.26 ; Residual sugar: 2.47g/l ; Total Extract: 21.8g/l

RECOMMENDED FOOD PAIRING:

Serve chilled with green asparagus, scallops, grilled line fish, prawns, sushi and Thai green curry.

RECOMMENDED BOTTLE MATURATION:

In its youth, flavours are fresh and typically tropical and over time will settle into flinty and wet limestone character.

The wine will age well for up to 5-8 years.

RELEASE DATE:

December 2015

ACCOLADES:

tbc