



CATHERINE MARSHALL

2013 PINOT NOIR ON CLAY SOILS



ORIGIN:

Elgin, South Africa

TASTING NOTES:

Broad, seductive compote of concentrated black cherries, cranberries and savoury forest floor aspects supported by dry oak tannins. Powerful yet silky texture is seamlessly complex throughout.

PHILOSOPHY:

The focus is on purity, vibrancy, restraint and harmonious balance by the careful selection and blending of specific clones grown on clay soils in the cool Elgin Valley.

Emphasis is on maximising the savoury and earthy flavour spectrums evident in the grape profile and balancing the extraction of tannins for complexity. This is achieved by a minimalist and natural approach in the cellar and maintaining the integrity of the variety.

VINEYARDS:

Grapes were selected from two cool sites in the Elgin Valley grown mostly in Clay soils with a high iron content that contributes to blocky, textured tannin structure and earthy, savoury top notes.

French Dijon clones 777, 667 and 115 were planted in 2001 and 2005.

Vines are vertically shoot positioned on a five wire fence system planted 2.2m x 1.2m apart on south and south east facing slopes to enhance more even budburst and ripening

Production at harvest averages 4-6 tons per hectare which is handpicked and sorted in the vineyards during mid to end February in small 17kg batches.

WINEMAKING:

Bunches are de-stemmed without crushing and berries are hand sorted at the crusher. The whole berry fraction amounts to about 80% and is soaked overnight in 500kg batches before yeast activity begins where colour and some tannin extraction occurs. Fermentation is in open top bins where spontaneous fermentation or inoculated cultures is induced, depending on site - soil and style elements. Juice and skin is punched down with a paddle, known as "pigeage" and turned daily to control even heat distribution between the skin cap on top and must juice below. Tannin and flavour extractions from the skins are carefully monitored at this stage. This process is controlled by hand with no pump or mechanical intervention which is slow and labour intensive to maximise control and focus on each 500kg batch.

Once fermentation has completed, the bins are tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The bin combinations selected are kept as separate fractions to create as many blending profiles as possible for the final assemblage.

The secondary Malo-lactic fermentation is completed in 225 L oak casks where, once all the malic acid has converted to lactic acid, is racked off the solid lees (dead yeast cells and solids) and further matured for 9 to 12 months in a combination of new, second, third and fourth filled Burgundy coopered casks.

Once maturation is completed, each barrel is assessed for premium status and the resultant blend of the chosen barrels are assembled in a stainless steel tank and then lightly filtered to bottle.

ANALYSIS:

Alcohol: 13% Acidity: 5.46g/l; pH: 3.57; Residual Sugar: 1.8g/l; Total Extract: 26.1g/l

RECOMMENDED FOOD PAIRING:

Glazed Duck, Mushroom Risotto, Boeuf Bourguignon, Lamb, Coq Au Vin, Venison and Ostrich.

RECOMMENDED BOTTLE MATURATION:

Although the wine is approachable at its primary stage with fresh cherry and red berry components evident at youth, the wine will age for at least 10 years where primary components will evolve to tertiary forest floor, truffle, earthy and savoury notes that are typical in great Burgundy examples.

ACCOLADES:

4 * Platter Guide

91 Points: Tim Atkin

89 Points: Wine Enthusiast (Neal Martin)