



CATHERINE MARSHALL

2015 PINOT NOIR ON SANDSTONE SOILS



ORIGIN:

Elgin Valley, South Africa

TASTING NOTES:

Opulent and intense berry core with a fine, elegant and subtle fruit structure supported by well integrated oak tannins.

PHILOSOPHY:

The focus is on complexity, ripe but restrained fruit by carefully selecting and blending clones and sandstone soils within the cool Elgin area. Emphasis is on maximising layered flavour spectrums balanced with seamless tannin extraction. This is achieved by a minimalist and natural approach with attention to the integrity of the variety specifically cultivated on lighter, sandstone type soils.

VINEYARD:

Grapes were selected from three cool sites in the Elgin Valley. Soil types for this label includes, Table Mountain Sandstone, Bokkeveld Shale with Silica Quartz and Tukulu (combination of sand and gravel).

French Dijon clones used are 115, 667 and 113 and were planted in 2001, 2003 and 2005.

The combination of these two clones grown on light soils provides upfront broad spectrum red

berry flavours supported by dry tannins for texture and complexity.

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

2015 SEASON:

We experienced a long, dry growing season with no serious rain from November to harvest. This impacts the overall flavour and texture of the wine considerably. Obvious notes include ripe, opulent and up front concentrated and intense aromatics and flavours. Colour shows a darker core with bright ruby rim rather than the lighter style than our brand is known for. The weight and texture of the wine is bigger without having to extract too much of the phenolic compounds during production.

The wine has benefitted from good oak maturation to manage the intense fruit contribution for harmony and balance.

VINIFICATION:

Bunches were de-stemmed and partially crushed and berries were hand sorted at the crusher. The whole berry fraction amounted to about 70% and was soaked overnight in stainless steel tanks before yeast activity began where colour and some tannin extraction occurred. Fermentation was either spontaneous or some batches inoculated with a culture, depending on site - soil and style elements. Juice and skin were 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 were carefully monitored at this stage.

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

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

The approach to chemical additions and mechanical intervention is kept to the absolute minimum so that the natural integrity of the variety is respected and expressed.

Once maturation was completed, each barrel was assessed and the resultant blend of the chosen barrels were assembled in a stainless steel tank and then lightly filtered to bottle.

RECOMMENDED FOOD PAIRING:

Prawns, Oily white fish, Sashimi/Sushi, Mushroom Risotto, Boeuf Bourguignon, Gammon, Pork, Roasted Mediterranean styled Veg.

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 8 years where primary components will change to tertiary forest floor, truffle, earthy and savoury notes that are typical in great Burgundy examples.

ANALYSIS:

Alcohol: 14.0%; Acidity: 5.6 g/l; pH: 3.46; Residual Sugar: 3.3g/l; Total Extract: 25.6g/l

ACCOLADES:

No results as yet