



CATHERINE MARSHALL

2009 MYRIAD FORTIFIED DESSERT WINE



ORIGIN:

Swartland and Elgin Valley, South Africa

PHILOSOPHY:

This wine has been specifically crafted for washed rind cheeses like the famous Burgundian Epoisse. After many years of experimenting with sweetness levels and brandy spirit strengths, the perfect balance of fruit, spirit and maturation to harmonise with the strong character of this type of cheese is evident. Since the quantity is limited, most of the winemaking is done by hand.

VINEYARDS:

Highly perfumed and fruit forward French Clone 348 Merlot from a site in the cool Elgin Valley was harvested ripe and in excellent physiological condition and placed overnight in a cooling room at 5° Celsius. Vineyards are vertically shoot positioned on fence styled trellises that are 2.2m apart and east facing for even ripeness. Grenache Noir was harvested very ripe off bush vines grown on decomposed granite soil

WINEMAKING:

The cold clusters were sorted and conveyed by hand into three 400kg fermentation vats. The mash was partially foot-pressed to release the juice. The cool mash was allowed to settle for two days where spontaneous fermentation started once warmed up. Fermentation proceeded for about 14 days and pigeage (punch downs) was conducted regularly throughout its fermentation process to extract lovely flavours and tannins for texture. Once completed, the mash (skins and juice) was pressed out using a small hand operated basket press to extract the juice from the skins.

The resultant wine was collected and bucketed into 225L eight-year-old oak casks and fortified (arresting fermentation) with 70% four-year-old cask matured brandy spirit at about 17-18% alcohol content.

A further maturation for 4 years allowed the wine and spirit to marry completely. The final wine was decanted out of the barrels and lightly filtered to bottle.

ANALYSIS:

Alcohol: 18.34% ; Acidity: 5.5g/l ; pH: 3.38 ; Residual sugar: 61.4g/l ; Total Extract: 88.9g/l

RECOMMENDED FOOD PAIRING:

Serve chilled with:

Washed rind creamy based cheeses like Epoisse, Munster and Stilton.

Dark chocolate based desserts and creme caramel. May be served as an aperitif on crushed ice and also pairs well with foie gras.

RECOMMENDED MATURATION:

At optimal cellar conditions, the wine will mature for up to 20 years as the brandy spirit and good sugar level will preserve very well.

RELEASE DATE:

July 2016

ACCOLADES:

89 Points: Tim Atkin (2016)