



## CATHERINE MARSHALL RANGE

### 2018 PINOT NOIR ON CLAY SOILS



#### ORIGIN:

Elgin, South Africa

#### TASTING NOTES:

Layered and textured truffle savouriness and earthy forest floor interwoven with concentrated black cherry compote harmoniously supported by mineral textured tannins

#### 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, ferrous 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 5-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 averaged 4-6 tons per hectare which was handpicked and sorted in the vineyards during mid to end February in small 17kg batches.

#### WINEMAKING:

Bunches were de-stemmed with some crushing and berries were hand sorted at the

crusher. The whole berry fraction was about 50% and cold soaked for two days in 500kg batches before yeast activity began. Fermentation was in open top vats where spontaneous fermentation and some inoculated commercial Pinot yeast culture was induced. Juice and skins were punched down (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 that stage.

Once fermentation was completed, the bins were tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The bin 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 and 300 Litre oak casks where, once all the malic acid has converted to lactic acid, was racked off the solid lees (dead yeast cells and solids) and further matured for 11 months in a combination of new, second, third and fourth filled Burgundy coopered casks.

Once maturation was completed, each barrel was assessed for premium status and the resultant blend of the chosen barrels were assembled and lightly filtered to bottle. Our Pinot is vegan registered as no animal products were used in the production of this wine.

#### ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.0g/l ; pH: 3.62 ; Residual Sugar: 2.9g/l ; Total Extract: 27.4 g/l

#### RECOMMENDED FOOD PAIRING:

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

#### RELEASE DATE:

January 2019

#### QUANTITY OF BOTTLES:

3413 x 750ml

#### ACCOLADES:

2017 Tim Atkin Cape Report:	93 points (2016)
2018 Tim Atkin Cape Report:	94 points (2017)
2018 John Platter Wine Guide:	4.5* (2016)
2019 John Platter Wine Guide:	4.5* (2017)

