

# CATHERINE MARSHALL WINES

## AMATRA RANGE

### 2022 JONO'S WAVE WHITE

**ORIGIN:**

Elgin and Stellenbosch, South Africa

**TASTING NOTES:**

Bright, fresh line of acidity like a cool wave break which supports generous, mouth filling flavours of nectarine flesh, ripe pears and white peach with a long line of lime zest vibrancy on the finish.

**PHILOSOPHY:**

To apply a classic, cool, and restrained approach to a generally accepted warmer climate variety like Chenin prevalent in most of South Africa. The thought is to harmoniously balance the fresh backbone of laser-like acidity with a ripe, broad-spectrum array of yellow fruit.

**VINEYARD:**

Chenin Grapes were selected from a single vineyard in Elgin on Laterite soils and Hutton soils in Stellenbosch.

Elgin 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 resultant ripening. The vines in Stellenbosch are from old bush vines with low to moderate yields as they are old vines (about 47 years old).

Production averages at 6-8 tons per hectare from Elgin vines and low yields of 4-5 tons per hectare on the Stellenbosch site. Harvesting occurs in March in Elgin and mid-February in Stellenbosch.

## **WINEMAKING:**

Both cluster and berry sorting commence prior to being partially crushed. The mash is pressed in a pneumatic bag press where both free run and pressed fractions are treated oxidatively with minimal chemical additive intervention.

The juice is settled cold for two days and then 40% is decanted to old 225 litre French casks, 50% is fermented cold in stainless steel tanks and the remaining 10% in stoneware handcrafted amphorae with no commercial yeast strain inoculated. The wine goes through partial secondary malolactic fermentation and matures for 8 months after which all 3 components are consolidated. Once the wine completes maturation, the casks, tank and amphorae are consolidated and bottled.

## **ANALYSIS:**

Alcohol: 12.0% ; Acidity: 5.7g/l ; pH: 3.24 Residual Sugar: 1.8g/l ; Total Extract: 19.9g/l

Our Wine is Vegan made but not registered.

## **RECOMMENDED BOTTLE MATURATION:**

The wine is approachable in its primary stage with bright, fresh, vibrant yellow fruit aromatics and may age well for five to eight years under optimal cellar conditions. Primary white peach and fresh apple fruit aromatics may evolve into nutty, spicy baked apple and cardamom notes.

## **RELEASE DATE:**

August 2022

## **ACCOLADES:**

2016 Amatra White:	90 Points Tim Atkin (2017)
	4* John Platter Guide 2018
2017 Amatra White:	4* John Platter Guide 2019
2018 Amatra White:	4* John Platter Guide 2020
2019 Amatra White;	4* John Platter Guide 2021
2020 Amatra White:	4* John Platter Guide 2021

