



CATHERINE MARSHALL WINES

CATHERINE MARSHALL RANGE 2024 PINOT NOIR ON SANDSTONE SOILS

ORIGIN:

100% Elgin Valley, South Africa

TASTING NOTES:

Fresh pomegranate jewels, cranberry and red cherry top notes with underlying ferrous savoury aromatics. Mouth filling red fruit supported by dry, suedey tannins for texture and complexity.

PHILOSOPHY:

The focus is to showcase Pinot grown exclusively on weathered and decomposed Table Mountain Sandstone soils within the cool Elgin and Hemel-en-Aarde area that are the oldest soils on earth, dating back 500 million years. 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.

RELEASE DATE:

March 2024

QTY OF BOTTLES:

7500 x 750ml



VINEYARDS:

Grapes were selected from two cool sites in the Elgin Valley and one site from the Hemel-en-Aarde Valley. Soil types for this label are Table Mountain Sandstone with Silica Quartz and Tukulu (combination of sand and gravel).

French Dijon clone 115 was used for this blend include planted in 2005, 2006 and 2012.

WINEMAKING:

Bunches were de-stemmed and 60% crushed and the berries were hand sorted. The mash from the various batches was cold soaked for three days in stainless steel tanks before yeast activity commences where colour and some tannin extraction occurred. Fermentation was both spontaneous and some batches inoculated with a yeast culture which depended 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 and 300 litre oak casks where, once all the malic acid was converted to lactic acid, was decanted off the solid lees (dead yeast cells) and further matured for 9 to 12 months in a combination of third and fourth filled Burgundy coopered casks.

The approach to chemical additions and mechanical intervention was 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 and then lightly filtered to bottle.

RECOMMENDED FOOD PAIRING:

Prawns, Mussels, Oily fish like salmon, Sashimi/Sushi, Mushroom Risotto, Spanish Paella; Mediterranean styled Veg.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 5.1g/l ; pH: 3.49 ; Residual Sugar: 2.6g/l ; Total Extract: 26.4g/l



RECOMMENDED BOTTLE MATURATION:

Although the wine is approachable at its primary stage with bright red berry fruit components and textured tannins evident at youth, the wine will age for at least 8 years where primary components will evolve to tertiary forest floor, truffle, earthy and savoury notes that are typical in great Burgundy examples.

ACCOLADES:

2020 Tim Atkin Cape Report:	93 points (2019)
2022 Tim Atkin Cape Report:	93 points (2020)
2023 Tim Atkin Cape Report:	93 points (2021)
2024 Tim Atkin Cape Report:	94 points (2022)

