



CATHERINE MARSHALL RANGE

2023 RIESLING



ORIGIN:

Elgin Valley, South Africa

TASTING NOTES:

Exudes sweet yet persistent, bright, fresh limes, crisp apple, bees wax and wild honey. The fresh acidity provides tension on the core that is well balanced with the fruit sweetness and a marked vibrancy of citrus on the finish.

PHILOSOPHY:

Riesling grapes are perfectly suited to cold climates and is known as an “Eskimo” variety. Since Elgin has cool daytime climate and cold nights during the growing season, it is perfectly suited to produce a Cape version of the famous German “Mosel” style.

VINEYARDS:

Grapes are from 2 sites in the Elgin Valley. The first is grown on south- east facing slopes in the Kogelberg Biosphere which is rich in plant diversity besides vineyards. The second site is on higher, western slopes close to the Groenlandberg spur section of the Hottentots Holland range that encircle the whole Elgin Valley.

Clonal type Riesling includes WR110 on Tukulu and Shale soils and are vertically shoot positioned on a double cordon-arm that are spur pruned.

WINEMAKING:

Clusters are handpicked at 20.1 to 20.4 ° Balling into lug baskets and meticulously hand sorted on sorting belts to remove rotten berries, unripe berries and other matter. After pressing, the must was settled for two days and decanted off the solids where it was inoculated with a commercial yeast strain suited to this variety. The wine fermented cold (13°Celsius) for 58 days until it reached the residual sugar required for sweetness to balance the acidity. The final wine was fined and lightly filtered to bottle.

ANALYSIS:

Alcohol: 12.0% ; Acidity: 7.6g/l ; pH:3.09; Residual Sugar: 10.3g/l ; Total Extract: 28.9g/l

RECOMMENDED FOOD PAIRING:

Chinese, Cajun, Japanese and Thai fare. Roasted pork, roasted duck, souffle, seafood, tandoori curries and cheeses like gorgonzola, feta, mozzarella.

RECOMMENDED BOTTLE MATURATION:

Drink fresh and primary in the first year. Secondary characteristics underlying limes and flowers include a tinge of lamp oil which enhances the overall texture and typical character of the wine. Under optimal cellaring conditions, the wine will age comfortably for 10 years.

ACCREDITATION:

IPW

RELEASE DATE:

August 2023

QUANTITY BOTTLES:

8206 x 750ml

ACCOLADES:

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| 2017 Tim Atkin (UK MW) Cape Report: | 91 points (2016) |
| 2018 John Platter Wine Guide: | 4.5* (2016) |
| 2018 Tim Atkin (UK MW) Cape Report: | 93 points (2017) |
| 2019 John Platter Wine Guide: | 4.5* (2017) |
| 2019 Tim Atkin (UK MW) Cape Report: | 93 points (2019) |
| 2021 Tim Atkin (UK MW) Cape Report | 93 points (2020) |
| 2022 Tim Atkin (UK MW) Cape Report: | 91 points (2021) |