



CATHERINE MARSHALL RANGE

2022 PINOT NOIR ON SANDSTONE SOILS



ORIGIN:

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, suede tannins for texture and complexity.

PHILOSOPHY:

The focus is on complexity and ripe but restrained fruit by carefully selecting and blending clones grown on Table Mountain Sandstone soils within the cool Elgin and Hemel-en-Aarde area. 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.

VINEYARD:

Grapes were selected from two cool sites in the Elgin Valley. The Grapes are grown in Table Mountain Sandstone with Silica Quartz interspersed.

French Dijon clones for this blend include 115 and 777.

2022 SEASON:

Drought conditions were less intense for the 2022 vintage with also some rainfall during the growing period unlike 2015 to 2018 where we experienced more extreme drought conditions and severe water restrictions were in place, as our dams were critically low throughout the year. This impacted the overall concentration of flavour and tension of the wine considerably. The garnet colour shows a darker and more intense hue than earlier vintages.

VINIFICATION:

Hand harvested bunches are first sorted and then de-stemmed and 60% crushed. The mash from the various batches is cold soaked for three days in stainless steel tanks before yeast activity commences where colour and tannin extraction occur. Fermentation is either spontaneous or some batches inoculated with a yeast culture depending on site - soil and style elements. Juice and skin are 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 are carefully monitored at this stage.

Once fermentation is completed, the wine is tasted and selected on tannin and flavour attributes and manually pressed in an 800kg capacity stainless steel basket press. The combinations selected are kept as separate fractions to create as many blending profiles as possible for the final assemblage.

The secondary Malo-lactic fermentation is completed in 225 and 300 litre oak casks where, once all the malic acid has converted to lactic acid, is 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 is kept to the absolute minimum so that the natural integrity of the variety is respected and expressed to showcase the wine's attributes growing in Table Mountain sandstone. Our Pinot Noir is vegan meaning that no animal products are used in the processing of this wine.

Once maturation is completed, each barrel is assessed, and the resultant blend of the chosen barrels are assembled and then lightly filtered to bottle.

ANALYSIS:

Alcohol: 13.04% ; Acidity: 5.1 g/l ; pH: 3.53 ; Residual Sugar: 1.4g/l ; Total Extract: 26.1g/l

RECOMMENDED FOOD PAIRING:

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

RECOMMENDED BOTTLE MATURATION:

Although the wine is approachable at its primary stage with fresh red 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.

RELEASE DATE:

May 2023

QUANTITY OF BOTTLES:

6700 x 750ml

ACCOLADES:

| | | |
|-------------------------------|-----------|--------|
| 2022 Tim Atkin Cape Report : | 94 points | (2020) |
| 2022 John Platter Wine Guide: | 4 * | |