



CATHERINE MARSHALL RANGE

2023 SAUVIGNON BLANC

ORIGIN: CAPE SOUTH COAST

- Elgin Valley, South Africa
- Hemel-en-Aarde Ridge, South Africa

TASTING NOTES:

Mouth filling flavours of sub-tropical fruits including melon, lychees, passion fruit, ripe nectarine flesh, with intense pink grapefruit and fresh limes on the finish.

PHILOSOPHY:

Sauvignon Blanc grapes are well suited to the cool climate region of Elgin and Hemel-en-Aarde Ridge. The aim is to produce a wine that is restrained yet full of flavour without compromising acidity for vibrancy and freshness. Grape clusters are kept on the vines a little longer in cooler climates where more fruit flavours evolve in the berry whilst good acid tension remains intact during ripening.

VINEYARDS:

Vineyards are south-east facing on Table Mountain Sandstone soils. Cool maritime conditions prevail in the Elgin Valley and deep shale soils on the Hemel-en-Aarde Ridge to ensure freshness and definition of classic Sauvignon Blanc character. Upright vigorous leaf canopies are carefully maintained to maximise fruit to leaf ratio which is critical for balanced and intense fruit flavour profiles.



WINEMAKING:

Grapes are hand harvested at around 21 – 22.8° Balling. After pressing, the must is settled to allow for solids to settle to the bottom of the tank, From two days, the clear juice is decanted off the solids. Fermentation is inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature is maintained at 14° Celsius. The wine is kept on gross lees (yeast solids) for 4 months and stirred periodically to enhance mid- palate richness. The final wine is lightly fined and filtered into bottle.

ANALYSIS:

Alcohol: 14.0% ; Acidity: 5.5g/l ; pH: 3.40 ; Residual sugar: 1.7g/l ; Total Extract: 19.2g/l

RECOMMENDED FOOD PAIRING:

Serve chilled with green asparagus, scallops, grilled line fish, prawns, sushi and Thai infused fare.

RECOMMENDED BOTTLE MATURATION:

In its youth, flavours are fresh and zesty with a broad mineral textured base and over time will settle into flinty and wet limestone character reminiscent of Sancerre styled character. The wine will age well for up to 5-8 years.

ACCREDITATION:

IPW (Integrated production of Wine)
Vegan made but not registered

RELEASE DATE:

July 2023

QUANTITY OF BOTTLES:

19100 x 0,75Li

ACCOLADES:

2016 SBIG:	Top 20 (2015)
2018 Tim Atkin Cape Report:	91 points (2017)
2019 Tim Atkin Cape Report:	91 points (2018)
2021 Tim Atkin Cape Report:	91 points (2020)
2018 John Platter Wine Guide:	4.5* (2016)
2019 John Platter Wine Guide:	4.5* (2017)
2020 John Platter Wine Guide:	4.5* (2019) Nominated 5*