

SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage
2021


Sauvignon Blanc grapes are well suited to the cool climate region of Elgin with vines achieving enhanced fruit flavours and good acidity.

TASTING NOTE

Mouth filling flavours of citrus, lime sorbet and a core of ripe nectarine, blackcurrant flesh with a long, pure line of pink grapefruit on the finish. This vintage includes a 12% portion of cask fermented Semillon.

VINIFICATION DETAILS

Grapes were hand harvested at 21 – 220 Balling. After pressing, the must was settled. Fermentation was inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature was maintained at 140 Celsius. The wine was kept on gross lees (yeast solids) for 4 months and stirred periodically to enhance mid- palate richness. There was a 12% cask fermented Semillon fraction blended to broaden the mid palate slightly. The final wine was lightly fined and filtered into bottle.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.7
pH	Acidity
3.28	6.8

ATTRIBUTES


Origin

South Africa


Variety

Sauvignon Blanc


Malolactic Fermentation

No


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Cathy Marshall


Fining Agent

Closure

Screw top


Region

Elgin


Vegan

Yes