

SAUVIGNON BLANC, CATHERINE MARSHALL WINES

Vintage
2019


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 flesh with a long, pure line of pink grapefruit on the finish. In its youth, flavours are fresh and zesty with a broad mineral-textured base which over time will settle into a flinty and wet limestone character reminiscent of Sancerre.

VINIFICATION DETAILS

Grapes were hand harvested at 22-23°C. After pressing, the must was settled and inoculated with a commercial yeast strain particularly suited to Sauvignon Blanc and the temperature was maintained at 14°C. The wine was kept on gross lees (yeast solids) for 6 months and stirred periodically to enhance mid-palate richness. A 2% cask fermented Sauvignon Blanc fraction (clone 161) was blended after 4 months to broaden the mid-palate slightly. The final wine was lightly fined and filtered into bottle.

TECHNICAL ANALYSIS

Alcohol

14.0

Residual sugar

2.7

pH

3.22

Acidity

6.5

ATTRIBUTES


Origin

South Africa


Variety

Sauvignon Blanc


Malolactic Fermentation

No


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Catherine Marshall


Fining Agent

Closure

Screw top


Region

Elgin


Vegan

Yes