

## AMATRA JONO'S WAVE WHITE, CATHERINE MARSHALL WINES

Vintage

2022



With Amatra White, a Chenin-based cuvée, Cathy aims to apply a classic, cool, restrained approach to a generally accepted warmer climate variety found in most of South Africa.

### TASTING NOTE

Bright, fresh line of acidity like a cool wave break which supports generous, mouth filling flavours of nectarine flesh, ripe pears and white peach with a long line of lime zest vibrancy on the finish.

### VINIFICATION DETAILS

Both cluster and berry sorting commence prior to being partially crushed. The mash is pressed in a pneumatic bag press where both free run and pressed fractions are treated oxidatively with minimal chemical additive intervention. The juice is settled cold for two days and then 40% is decanted to old 225 litre French casks, 50% is fermented cold in stainless steel tanks and the remaining 10% in stoneware handcrafted amphorae with no commercial yeast strain inoculated. The wine goes through partial secondary malolactic fermentation and matures for 8 months after which all 3 components are consolidated. Once the wine completes maturation, the casks, tank and amphorae are consolidated and bottled.

### TECHNICAL ANALYSIS

Alcohol

12.0

Residual sugar

1.4

pH

3.24

Acidity

5.7

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic  
Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Cathy Marshall



Fined Using



Closure

Screw top



Region

Elgin



Vegan

Yes