

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

Vintage

2018



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 lychees, ripe pears and white peach and finishes with a long line of almond paste and lime zest.

### VINIFICATION DETAILS

Both cluster and berry sorting commenced prior to being partially crushed. The mash was pressed in a pneumatic bag press where both free run and pressed fractions were treated oxidatively with minimal chemical additives. The juice was settled cold for two days and then 40% was decanted to old 225 litre French casks and the remaining 60% was fermented cold in stainless steel with no commercial yeast strain inoculated. The wine has not been through secondary malo-lactic fermentation and matured for 8 months after which both components were consolidated. Once the wine completed maturation, the casks were consolidated and bottled.

### TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

3.2

pH

Acidity

3.37

5.3

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic  
Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Cathy Marshall



Fined Using



Closure

Screw top



Region

Elgin &  
Stellenbosch



Vegan

Yes