

AMATRA JONO'S WAVE WHITE, CATHERINE MARSHALL WINES

Vintage

2017



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, sweet melon and white peach top notes with fleshy ripe nectarines on the core and crisp green apple acidity on the finish. A rich mid-palate of lanolin adds depth and complexity to the wet granite stone texture. Primary white peach and fresh apple fruit aromatics may evolve into nutty, spicy baked apple and cardamom notes with age.

VINIFICATION DETAILS

Harvest took place in March in Elgin, and mid-February in Stellenbosch. 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 malolactic 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

14.0

Residual sugar

5.1

pH

3.32

Acidity

5.8

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic
Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Catherine Marshall



Fined Using



Closure

Screw top



Region

Elgin and
Stellenbosch



Vegan

Yes