

CHENIN BLANC FERMENTED IN CLAY, CATHERINE MARSHALL WINES

Vintage 2022



Meticulously grown in the Kogelberg Biosphere of the cool Elgin Valley, this Chenin Blanc is then fermented in handmade clay amphorae.

TASTING NOTE

The crafted Chenin is meticulously grown in the cool Elgin Valley with a small portion from old bush vines in Stellenbosch. Fermentation takes place in handmade, old world styled traditional clay amphorae. These key attributes afford a wine with broad layers of ripe pears, fresh stone fruit and white flowers on a canvas of flinty, wet stone that contributes to the overall texture.

VINIFICATION DETAILS

Cluster and berry sorting were done prior to being partially crushed before pressing. The mash was pressed in a pneumatic bag press where both free run and pressed juice fractions were treated oxidatively with minimal chemical additives. The juice was settled cold at 12 degrees Celsius in a stainless-steel tank for two days and decanted into the clay amphorae for spontaneous fermentation. Once fermentation was completed, a fraction is decanted to oak casks for further maturation. The wine in the French coopered barrels was allowed to go through partial secondary fermentation known as malo-lactic fermentation where malic (the firmer green apple tasting acid) was converted to lactic (softer milk tasting acid) and further matured for 9 months. The clay amphorae had no malo-lactic fermentation so that the fresher flinty character would be maintained. After 9 months, the two components were blended and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.8
pH	Acidity
3.30	5.4

AWARDS

Tim Atkin MW: 95 pts
Platter: 94 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Cathy Marshall	 Finning Agent	 Closure Cork	 Region Elgin, Stellenbosch	 Vegan Yes