



## CATHERINE MARSHALL RANGE

### 2018 SAUVIGNON BLANC



#### ORIGIN:

Elgin Valley, South Africa

#### TASTING NOTES:

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.

#### PHILOSOPHY:

Sauvignon Blanc grapes are well suited to the cool climate region of Elgin. The aim is to produce a wine that has restrained yet full flavours without compromising acidity, with a long, clean, fresh finish. By hanging the grape clusters, a little longer on the vines in cooler climates, more fruit flavours can evolve in the berry whilst maintaining good acidity during ripening.

#### VINEYARDS:

Vineyards are south east facing on a combination of Table Mountain Sandstone and Bokkeveld Shale. Cool maritime conditions prevail in the Elgin Valley to ensure freshness and definition of classic Sauvignon Blanc character. Upright vigorous leaf canopies are carefully maintained to maximise fruit to leaf ratio which is critical for balanced and intense fruit flavour profiles.

Four clones are used namely 159, 161 and 316 from Bordeaux origin and 11 (Weerstasie or weather station) from South African origin. Each clone provides different fruit profiles and ensures complexity in the final blend.

## WINEMAKING:

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

## ANALYSIS:

Alcohol: 13.0% ; Acidity: 6.5g/l ; pH: 3.22 ; Residual sugar: 2.7g/l ; Total Extract: 20.0g/l

## RECOMMENDED FOOD PAIRING:

Serve chilled with green asparagus, scallops, grilled line fish, prawns, sushi and Thai green curry.

## RECOMMENDED BOTTLE MATURATION:

In its youth, flavours are fresh and zesty with a broad mineral textured base and over time will settle into flinty and wet limestone character reminiscent of Sancerre styled character. The wine will age well for up to 5-8 years.

## ACCREDITATION:

IPW (Integrated production of Wine)  
Vegan registered

## RELEASE DATE:

June 2019

## QUANTITY OF BOTTLES:

3780 x 0,75Li

## ACCOLADES:

2016 SBIG:	Top 20 (2015)
2018 Tim Atkin Cape Report:	91 points (2017)
2018 John Platter Wine Guide:	4.5* (2016)
2019 John Platter Wine Guide:	4.5* (2017)