



## CATHERINE MARSHALL RANGE

### 2021 SAUVIGNON BLANC

#### ORIGIN:

Elgin Valley, South Africa.

#### TASTING NOTES:

Mouth filling flavours of citrus, lime sorbet and a core of ripe nectarine, blackcurrant 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 a 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.

#### WINEMAKING:

Grapes were hand harvested at 21 – 22° Balling. 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°C. The wine was kept on gross lees (yeast solids) for four months and stirred periodically to enhance mid-palate richness. There was a 12% cask fermented Semillon fraction blended to broaden the mid-palate slightly. The final wine was lightly fined and filtered into bottle.

ANALYSIS:

Alcohol: 13.5% ; Acidity: 6.8g/l ; pH: 3.3 ; Residual sugar: 1.7g/l ; Total Extract: 20.2g/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 a 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 but not registered

RELEASE DATE:

August 2021

QUANTITY OF BOTTLES:

6580 x 0,75Li

ACCOLADES:

2016 SBIG:	Top 20 (2015)
2018 Tim Atkin Cape Report:	91 points (2017)
2019 Tim Atkin Cape Report:	91 points (2018)
2021 Tim Atkin Cape Report:	91 points (2020)
2018 John Platter Wine Guide:	4.5* (2016)
2019 John Platter Wine Guide:	4.5* (2017)
2020 John Platter Wine Guide:	4.5* (2019) Nominated 5*