



# CATHERINE MARSHALL

## 2016 CHENIN BLANC FERMENTED IN CLAY



### ORIGIN:

Kogelberg Biosphere, Elgin Valley, South Africa

### TASTING NOTE:

Our crafted Chenin is meticulously grown in the cool Elgin Valley and fermented in handmade, old world styled 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

### PHILOSOPHY:

Our Chenin for the Fine Art Collection reflects a sophisticated approach to a variety that is widely planted in the Western Cape. A cool site in a unique part of the Elgin Valley was selected specifically for its flinty, wetstone attributes that would enhance restraint and classical notes with a modern new world touch

### VINEYARDS:

Grapes were selected from a single vineyard in Elgin grown on red Laterite Soils also known as "koffieklip" or coffee stone as it resembles the same structure as ground coffee.

The vines are vertically shoot positioned on a five wire fence trellis system planted 2.2m x 1.2m apart on south to south-east facing vineyards for maximum, even budburst in spring and even vine ripening throughout the season. Harvest took place in early March at vine ripeness

## WINEMAKING:

Cluster and berry sorting prior to being partially crushed before pressing commenced. 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 4°C in a stainless steel tank for two days and was decanted into the clay amphorae and oak barrels for spontaneous fermentation. The wine in the French coopered barrels was partially allowed to go through secondary fermentation known as malo-lactic fermentation where malic (the firmer green apple tasting acid) is converted to lactic (softer milk tasting acid) and further matured for 11 months. The clay amphorae had no malo-lactic fermentation so that the fresher flinty character would be maintained. After 11 months, the two components were blended and lightly filtered to bottle.

## ANALYSIS:

Alcohol: 13,5% ; Acidity: 6.8g/l ; pH: 3.20 ; Residual Sugar: 3.2g/l ; Total Extract: 21.9g/l

## RECOMMENDED FOOD PAIRING:

Seared Cape salmon, scallops, barbecued firm fish, Indonesian styled fare, poultry, prawn risotto

## RECOMMENDED BOTTLE MATURATION:

The wine is approachable in its youth with fresh, bright aromatics and may age well for up to 8 years. Primary fruit aspects include white pears, fresh nectarines and may evolve into almond paste, baked apple and spicy cardamom notes

## ACCOLADES:

Tim Atkin: 94 Points  
Platter Guide: 4 1/2 \* Nomination (5\* results to be announced in Nov 2017)