



# CATHERINE MARSHALL

## 2016 FINITE ELEMENTS PINOT NOIR



ORIGIN: Elgin Valley, South Africa

TASTING NOTE: Our Pinot is meticulously grown in the cool Elgin Valley on a combination of deep, red clay soils and shales interspersed with ferrous-rich gravel. The engineering of cool climate, site position and crafting of these elements provide the perfect harmony required to produce a Pinot of fine character

PHILOSOPHY: The crafting of this Pinot that forms part of the Fine Art Collection is an interpretation of the elements that are unique to a specific piece of soil that reflects harmony, balance and a sense of grace.

VITICULTURE: Grapes were selected from two cool sites that were very different in soil structure, canopy architecture, clonal selection and fruit expression. The one part of the blend, comes from soils that consists of clone Dijon 667 on blue clay that provides structure whilst the other, Dijon clone 777, is on lighter more shale type soil with a high ferrous content to enhance fruit texture. Vines are vertically shoot positioned on a five wire fence system planted 2.2m x 1.2 m apart on south facing slopes for even ripening.

WINEMAKING: Bunches were destemmed with partial crushing after being hand sorted on a sorting table. The mash was cold soaked overnight to maximise colour extraction. Fermentation was in open top fermenters with one part spontaneously fermented and the other inoculated with a commercial yeast strain. The skin cap was gently punched down daily into the juice to control heat distribution and tannin - flavour extraction. After primary fermentation was completed, the mash was pressed in a basket

press. Secondary malo-lactic fermentation was completed in one 300Li and the other in a 225Li French coopered barrel.

ANALYSIS: Alcohol: 13.0% ; Acidity: 5.2g/l ; pH: 3.53 ; Residual Sugar: 3.2g/l ; Total Extract: 27,4g/l

RECOMMENDED FOOD PAIRING: Serve at 12-14<sup>0</sup> Celsius with best cut of venison, duck, oxtail, beouf borgoginoine, coq au vin , truffle infused rissotto, lamb

RECOMMENDED AGING:

Although the wine is approachable in its primary stage of fresh cherry and red berry components evident in youth, the wine will age for at least 10 years under optimal conditions where the primary fruit flavours will evolve into tertiary forest floor, truffle, earthy and savoury characteristics that are typical in great French Burgundy examples.

ACCOLADES:

Tim Atkin:

95 points

Platter Guide:

4<sup>1/2</sup> \* Nomination (Final result in Nov 2017)