

Catherine Marshall Sauvignon Blanc 2008

Fresh flavours of limes, passion fruit and ripe mangoes with a long, clean mineral finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Catherine Marshall Wines

winemaker : Catherine Marshall

wine of origin :

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.3 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Grapes originate from various sites in Durbanville, where maritime conditions prevail. The vineyards are south-east facing on vertical shoot positioned trellises. Careful canopy and irrigation scheduling was monitored for optimal fruit expression.

about the harvest: Grapes were harvested at 21° - 22° Balling.

in the cellar : After pressing, the must was settled maintaining the temperature at 12° - 14° Celsius. Fermentation occurred using a commercial yeast strain particularly suited to Sauvignon Blanc. The wine was kept on its gross lees for 5 months and stirred regularly to enhance the mid-palate. A small portion of oak fermented Sauvignon Blanc was blended for more complexity. Various finings were conducted to clarify the wine.

A light filtration was done at bottling. The wine was bottled in June 2008.

