

## Catherine Marshall Myriad 2004

Tightly woven flavours of Pinot cherry liqueur, lavender and hazelnuts with ripe Merlot black fruit. Sweetness is restrained by the cognac warmth lingering in the background. Lively tensioned structure with velvety complexity throughout.

Serve chilled with ripe creamy cheese or fine dark chocolate.

**variety :** Merlot | Merlot, Pinot Noir

**winery :** Catherine Marshall Wines

**winemaker :** Catherine Marshall

**wine of origin :**

**analysis :** alc : 17.5 % vol   rs : 70.3 g/l   pH : 3.7   ta : 5.5 g/l

**type :** Fortified

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The Pinot grapes were sourced from a cool Stellenbosch site. Clone DJ 113 on east west facing low trellised systems. Cooler temperatures allowed for more even ripening.

The Merlot grapes were sourced from a warm site in Agter-Paarl.

**about the harvest:** Grapes were harvested by hand selecting the best bunches. Fruit was very concentrated and cooler temperatures allowed for more even ripening.

**in the cellar :** De-stemming was done by hand and grapes foot crushed resulting in a whole berry component of about 50%. Local commercial yeast was used for alcoholic fermentation (3 days). Daily punch down and pump-overs were done for flavour and to enhance colour extraction.

The partially fermented, mash was fortified with three year old cask matured cognac. The fortified wine was hand pressed using a small, traditional basket press. The wine was hand fed to 225 litre barriques and matured for 42 months.

The wine was bottled, and labelled by hand in June 2008.

