

Catherine Marshall Syrah 2005

Intense stone-fruit top notes with underlying mineral and smoky texture. Moccha-choc and cedar spice from oak contributes to complexity.

variety : Shiraz | 100% Shiraz

winery : Catherine Marshall Wines

winemaker : Catherine Marshall

wine of origin :

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.86 ta : 5.1 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Grapes originate from vineyards in the northern side of Paarl. The block is situated on a south-facing slope with decomposed gravel soils.

about the harvest: Grapes were hand harvested in mid-February at optimal seed ripeness. Very small berries were concentrated for full flavour.

in the cellar : 100% de-stemming with no crushing gave a whole berry component of about 70% in stainless steel fermenters. Local commercial yeasts were inoculated for primary fermentation that lasted for 11 days. Daily pump-overs for maximum flavour and tannin extraction were applied.

The mash was pressed and gravity fed to 225 litre French (85%) and American (15%) barrels. Approximately one third were first fill. Light filtration prior to bottling was done eleven months after barrel maturation.

The wine was bottled in January 2005.

