

## Catherine Marshall Sauvignon Blanc 2011

Fresh and intense display of passion fruit, mango, peach and lichees on the mid palate with an underlying clean citrus length to balance the fruit.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Catherine Marshall Wines

**winemaker :** Catherine Marshall

**wine of origin :**

**analysis :** alc : 13.0 % vol   rs : 1.8 g/l   pH : 3.2   ta : 5.8 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.