

## Catherine Marshall Pinot Noir 2010

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Mouth filling red berry core with fine, elegant and subtle fruit structure supported by well integrated mineral oak tannins.

It is best served at 16° - 18° Celsius with wild mushroom risotto, prawns, salmon, duck, venison and lamb.

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**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Catherine Marshall Wines

**winemaker :** Catherine Marshall

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 3.17 g/l   pH : 3.69   ta : 5.2 g/l

**type :** Red   **style :** Dry

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

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**in the vineyard :** All our Pinot grapes are sourced from the ultra cool Elgin Valley between Somerset West and Hermanus. The valley is located at an altitude of about 700 m above sea level and surrounded by a ring of mountains that results in a high annual precipitation and low average temperatures of around 19° Celsius.

The vine sites have various soil types. The main soil is sand on a clay bank. The clays vary from red to white and certainly have an influence on the texture of the tannin outcome. There are also red soils with fine gravels that provide suede-like tannin effects depending on the clones planted.

The vines used are still fairly young, about 4 to 8 years old and we have noticed that with each year, there is a definite improvement on mid-palate weight and structure. Clone selection plays a very important part in the final complexity of the wine. Our wines consist of Burgundy clones 113, 115, 777 and 667. Some provide the fruit element like 113, whilst others like the 777 provide structure and tannin support.

**about the harvest:** Grapes were hand harvested in February at 24° Balling into 15kg baskets in cool early morning temperatures.

**in the cellar :** The grapes are sorted and partially crushed into half ton open fermenters where fermentation, daily manual punch-downs and sampling is conducted to manage temperature, colour, tannin, flavour extraction and sanitation of the ferment batches. Once primary fermentation is completed after about 14 days, the bins are pressed in a hydraulic basket press to small French coopered barrels for secondary malo-lactic fermentation. The resultant barrels chosen are lightly filtered into bottle after 12 months of maturation.