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Catherine Marshall Syrah / Mourvèdre / Grenache 2008

A classic yet robust Southern Rhône styled blend with complex aromatics of black pepper, cumin, cardamom and ripe plums; mineral oak tannins provide a persistant backdrop.

variety : Shiraz | 65% Shiraz, 25% Mourvèdre, 10% Grenache
winery : Catherine Marshall Wines
winemaker : Catherine Marshall
wine of origin :
analysis : **alc :** 14.5 % vol **rs :** 2.4 g/l **pH :** 3.71 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : Mourvèdre grapes are sourced from Malmesbury and Syrah from Agter-Paarl. The Mourvèdre grapes are organically grown in shale soils and the Syrah from decomposed granite. Vines are trellised on vertically shoot positioned systems.

about the harvest: Grapes were manually harvested in mid-February at optimal seed and vine ripeness.

in the cellar : 100% de-stemming with no crushing gave a whole berry component of about 80% in stainless steel fermenters. Local yeasts were inoculated for primary fermentation that lasted for 14 days. Daily pump-overs for maximum flavour and tannin extraction were applied.

The mash was pressed and gravity fed to 225 litre second and third fill French oak. The blend of was lightly filtered prior to bottling after 20 months of barrel maturation.

The wine was bottled in October 2006.