

100%  
ESTATE GROWN

## IN THE VINEYARDS

Only being the second release, the wine made from this single-vineyard Semillon has taken the world by storm. It is made from a 0.9-hectare single vineyard that performs extremely well every year and that communicates the purity of fruit and the longevity of the wine it produces.

This vineyard's location and the diurnal temperature range has a profound impact on the varietal definition and style, with meticulous canopy management setting it up for continuous success.

**Slope:** South-east facing vineyards | **Soil:** Clay & shale | **Clones:** GD 1

## CHARACTER

Still, as ethereal as its maiden predecessor, the 2018 vintage is slightly more austere. Combined with its youthful character that adds a herbal note, the wine has a lot of tension that needs time to evolve. A beautiful complexity is met with aromas of crunchy green apple, sweet pea, lime blossom, green plum and a hint of lanolin. Balanced and with exceptional length and fruit intensity, the bright acidity and saline aftertaste tastes the final bow.

## PERSONALITY

Aging will help this wine come to life in the next five-plus years. Recognised by great structure and a more bold physique, 2018 will be a showstopper if you have the patience to cellar your wine. Catalina is a flagbearer for the estate, the result of taking a leap of faith and being rewarded deliciously.

**Alc:** 13.6% | **pH:** 3.15 g/l  
**TA:** 7.0 g/l | **RS:** 1.12 g/l

## IN THE CELLAR

Grapes were hand-picked in the cool morning and sorted at the cellar. Destemming and crushing were followed by two hours of skin contact. The juice was settled for 48 hours, racked and inoculated with a selected yeast strain. An 80% portion of the wine was barrel fermented and matured for nine months to add texture and complexity. The remaining component was fermented in tanks at low temperatures to allow for maximum fruit and varietal expression.

**Oak maturation:** 9 months, 50% new 500L Fresh oak | **Aging potential:** Up to twelve years from vintage

**Production:** 3 barrels

## BEST TO ENJOY

Serving temp: 10°C - 12°C

The zippy acidity invites chevin and rich sauces, or the saline opposite of fresh shellfish.

**Cellar potential:** Up to 10 years from vintage and beyond if cellared correctly.

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More and more I find myself intrigued by this grape varietal, the wine's ability to age, and how it benefits from time in bottle. All the fine characteristics will be defined with age. It can be enjoyed young or be loved for a more rich and creamy palate as it ages.

~ Cellar Master, Johann Fourie

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