

CATALINA

SEMILLON 2022

WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

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 have 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 and shale

Clone: GD1



WINE ANALYSIS

Alc: 14% | **pH:** 3.22

TA: 6.7g/l | **RS:** 2.4g/l



CHARACTER

Still, as ethereal as its predecessors, the 2022 vintage is slightly softer with more texture. Combined with its youthful character the vintage comes with a level of tension and therefore needs time to evolve. A beautiful complexity is met with aromas of gooseberry, passion fruit, orange blossom, vanilla pods, and a hint of flinty gun smoke. Balanced and with exceptional length and fruit intensity, the austere palate finishes with an interesting combination of flavours; yellow plum, quince, shortbread biscuit, and a steely, saline-like aftertaste, that will evolve into more toasty notes and honey-like texture in years to come.



PERSONALITY

Ageing will help this wine come to life in the next five-plus years. Recognised by great structure and tension in its youth, the 2022 will be a show stopper if you have the patience to cellar your wine. Catalina is a flag bearer for the estate, the result of taking a leap of faith and being rewarded deliciously.



IN THE CELLAR

Grapes were hand-picked in the cool morning and sorted in the cellar. De-stemming and crushing were followed by two hours of skin contact. The juice was settled for 24 hours, racked, and inoculated with a selected yeast strain. The wine was barrel fermented and matured for ten months to add texture and complexity.

Oak maturation: 10 months

Barrel: 50% new 500L French oak

Production: 1560 bottles

Ageing potential: Up to 12 years from vintage



BEST TO ENJOY

Up to 10 years from vintage and beyond if cellared correctly. The zippy acidity invites chevin and rich sauces, or the saline opposite of fresh shellfish.

Cellaring potential: Up to 12 years from vintage

Serving temperature: 10 - 12°C

Mild Thai green chicken curry

**Tempura baby marrow, lemon grass, basil,
and green chili emulsion**



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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. Looking at the 2022 now just prior to release it shows what is typical of the grape and worlds' benchmark Semillons'; shy at youth (nervous we call it) but patience will be rewarded as bottle maturation will add bouquet, depth and complexity in years to come.



Cellar Master, Johann Fourie ”