HOUSE OF TOWNEND

Catherine Marshall Clay Pot Chenin Blanc

Price	£24.99
Code	CATH001

This little gem is a very elegant style of Chenin which was naturally fermented in clay amphorae. A stunning wine which can be enjoyed in it's youth or in 5-10 years time.

Tasting Notes:

Now in its youth - delicious stone fruit, citrus, white flower and wet stone flavours. If you keep for a few years honeyed, nutty, baked pastry and spiced flavours will emerge.



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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	South Africa
Region	Coastal Region
Area	Stellenbosch
Type	White Wine
Grapes	Chenin
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Rich, round and full flavoured
Producer	Catherine Marshall Wines
Producer Overview	Catherine Marshall has evolved to become a premium artisanal producer of fine wines. Her winemaking philosophy is to create wines from vineyards that produce fruit of great purity, and which express the geographical nuances and character of each site to which she then applies minimal and thoughtful intervention in the cellar, so that each wine reflects the very essence of its origins. Catherine Marshall Wines is nestled firmly in the world-renowned Elgin Valley, which is surrounded by majestic mountains, yet only 30 minutes away from the ocean, creating the perfect conditions for a great harvest. Catherine Marshall graduated from Elsenburg in 1991. **Read more online**
Closure Type	Cork
Food Matches	Slow roasted pork belly