

Marianne Chenin Blanc 2004

Lees, limes and tropical tones mingle on the nose with a hint of vanilla. More citrus in the mouth with a touch of peach. Creamy complexity beginning to develop. Has the spicy roundness associated with oak but apparently totally un-wooded. Fine wine, still in its infancy yet very drinkable now yet has potential to develop well in the bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Marianne Wine Estate

winemaker : Christian Dauriac

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 1.87 g/l **pH** : 3.42 **ta** : 5.8 g/l

type : White

pack : Bottle **closure** : Cork

in the vineyard : Planted on the South Westerly facing slopes of the foothills of Kanonkop and cooled at night by a breeze from the Atlantic, the grapes are harvested at their optimal ripening potential.

about the harvest: Picking was done by hand early in the cool hours of the morning.

in the cellar : After thorough sorting of bunches and individual berries, the wine was fermented in stainless steel tanks. Wine was left in contact with the lees for 3 months.

Head Winemaker: Christian Dauriac

Assisted by: Pierre Cazenave

