

## Marianne Sauvignon Blanc 2004

Nose is a tropical salad of passion fruit, pineapple, litchi with some gooseberry. All backed by the slightest touch of nettle. Very lively bright and youthful in the mouth. Fresh zesty finish. Well judged acidity balances well with sweet fruity characters. Good now yet should develop well in the bottle over a year or two.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Marianne Wine Estate

**winemaker** : Christian Dauriac

**wine of origin** : Stellenbosch

**analysis** : **alc** : 15.00 % vol   **rs** : 1.48 g/l   **pH** : 3.5   **ta** : 5.26 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

