

Marianne Pinotage 2015

A characterful expression of SA's national grape. A parade of damson and mulberry fruit, and subtle marshmallow, sweet spice and powerful, integrated tannins.

We recommend our Pinotage among oriental flavoured meats, mild curry or a traditional South African braai.

variety : Pinotage | 100% Pinotage

winery : Marianne Wine Estate

winemaker : Jos Van Wyk, Thierry Haberer

wine of origin : Simonsberg-Paarl

analysis : alc : 14.16 % vol rs : 2.2 g/l pH : 4.2 ta : 5.0 g/l

type : Red **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Our Property: Est. 2004, the Marianne Estate is a 36-hectare boutique wine estate located on the foothills of the Simonsberg Mountain. The estate features 25 hectares of vineyards, Tasting Room & Cellars, Luxury Accommodation and the Floreal Brasserie.

A Tradition of Winemaking: Christian Dauriac, the proprietor of the Marianne Estate, has been making wine in Bordeaux for over 30 years. He currently owns three Chateaux in Bordeaux: Destieux (Grand Cru Classe of Saint-Emilion), Montlisse (Grand Cru) and La Clemence (Pomerol). Christian regularly brings in specialists from France to lend expertise with the winemaking and viticulture.

Terroir: Climate, soil, altitude and slope orientation are essential elements required in capturing as much varietal character as possible. The climate is mild to warm with southern winds, ensuring grapes are cooled to optimum temperature for maximum character and flavour. Soils are predominantly medium textured and an average annual rainfall of 800 mm ensures minimal irrigation.

in the vineyard : Vintage: A challenging vintage due to late rainfall, requiring additional skill in both vineyard and cellar. Red wines are less robust than 2014, with silky tannins and medium ageing potential.

about the harvest: The grapes were handpicked at phenolic ripeness and stored at 10 °C to ensure the finest flavor and freshness.

in the cellar : Upon crushing, a temperature of 10 °C was maintained and both skins and juice were left in contact to cold macerate in French oak tanks for 6 days. This approach provides improved color and tannin stability. Upon fermentation, flavour and color is allowed to develop for a period of 4 weeks before the wine is transferred to 100% French oak 225l barrels for 16-22 months. The use of predominantly older French oak allows the wine to retain fruit flavors and extract tannin from the oak, resulting in a balance of fruit and spice aromas, together with a well structured mid pallet.

Winemaker: Jos Van Wyk

Production: 37 x Barrels | 11,150 x 750ml Bottles

