

Marianne Desirade 2014

A dark ruby red in colour, this wine is bold but balanced with intense aromas of blackberries, dried cranberries and liquorice. The palate is well structured with roundness and finesse from the Merlot and a long smooth finish from the Cabernet Sauvignon, with tasty flavours of black fruits and anise seeds.

This wine is perfectly suited for a range of flavourful meats. We recommend Desirade with duck or a rich beef stew.

variety : Merlot | 60% Merlot, 40% Cabernet Sauvignon

winery : Marianne Wine Estate

winemaker : Jos Van Wyk

wine of origin : Simonsberg-Paarl

analysis : alc : 14 % vol rs : 3.3 g/l pH : 3.72 ta : 5.6 g/l

type : Red **body :** Full **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.

Style : Bordeaux Right-Bank style

in the vineyard : A challenging vintage due to late rainfall, requiring additional skill in both vineyard and cellar. Red wines are less robust than 2015, with silky tannins and medium ageing potential.

about the harvest: The grape varietals were handpicked separately at phenolic ripeness and stored at 10°C to ensure the finest flavour and freshness.

in the cellar : The grape varietals were handpicked separately at phenolic ripeness and stored at 10 °C to ensure the finest flavour and freshness. Subsequent processing, fermentation and maturation was carried out separately for each varietal. Upon crushing the grapes into 70 HL French oak casks, a temperature of 10 °C was maintained for 10 days with skins and juice in contact to ensure a sufficient cold maceration for optimum colour and tannin extraction. The wine is then transferred to 40% new and 60% older French oak barrels for 16 - 22 months. By using only 40% new oak, the fruits within each varietal are respected and allowed to combine in perfect harmony ensuring truly magnificent fruit flavour and tannin structure. Much care and attention is taken in selecting barrels containing maximum flavour and character for use in the final Bordeaux blend.

Head Winemaker: Jos Van Wyk

