

Marianne Floreal 2004

A rich crimson color with a complex, fruit-filled nose, finished with vanilla and oak. Ripe fruit flavors of red cherries and berries combine superbly and soften elegantly to demonstrate perfect balance.

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for a meat-driven French meal. We recommend beef or game such as venison or aromatic duck.

variety : Cabernet Sauvignon | 33.3% Cabernet Sauvignon, 33.3% Shiraz, 33.3% Merlot

winery : Marianne Wine Estate

winemaker : Christian Dauriac

wine of origin : Paarl

analysis : alc : 15.5 % vol rs : 7.5 g/l pH : 3.64 ta : 3.8 g/l

type : Red **body :** Full

pack : Bottle **size :** 0 **closure :** Cork

Gold Mondeus Vini 2009
88/100 Wine Spectator

ageing : The wine is ready to drink now with maturation potential of another 5 years.

in the vineyard : Our Property.

Marianne Estate is a 36-hectare boutique wine estate located on the foothills of the Simonsberg Mountain. We have been producing small batches of premium wines made in our state-of-the-art cellar since 2004. All our grapes are handpicked and treated to a luxurious retirement for a couple of years in new French oak.

A Tradition of Winemaking.

Christian Dauriac, the owner of 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 give us a hand with the winemaking, including world-renowned winemaker Michel Rolland.

Terroir (Viticulturist: Andre van den Berg).

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.

about the harvest: The grapes were handpicked separately at phenolic ripeness

in the cellar : Grapes were stored at 10° C to ensure the finest flavor and freshness. Subsequent processing, fermentation and maturation was also carried out individually for each varietal. Upon crushing, a temperature of 10° C was maintained and both skins and juice were left in contact in French oak tanks for 10 days for optimum color and flavor extraction. Upon fermentation, color and character is allowed to develop for a further period of 3 weeks before the wine is transferred to 40% new French oak barrels for 16 - 22 months. The use of new French oak allows the wine to retain certain flavors and extract tannin from the oak. By using only 40% new oak, the fruits within each varietal are respected and allowed to combine in perfect harmony ensuring truly magnificent flavour and character. Being our flagship red, much care and attention is taken in selecting the finest barrels containing maximum flavour and character.

Head Winemaker: Christian Dauriac



Assisted by: Pierre Cazenave