

Marianne Sauvignon Blanc 2017

A warm-climate Sauvignon Blanc giving a riper, bright yellow grape juice lends itself to a 'Blanc-Fumé' style, a method often used in Bordeaux. A departure in style from the classic Cape Sauvignon makes for a unique wine. The result is a distinctive Sauvignon Blanc - a pretty nose of elder flower, yellow peach, lime and vanilla, with a broad, textured palate and coated acidity.

We recommend our Sauvignon Blanc among fish and seafood meal, or nice chevin toasts.

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

winery : Marianne Wine Estate

winemaker : Jos Van Wyk

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.28 ta : 6.0 g/l

type : White **style :** Dry **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.

Blanc Fumé, Matured in 25% Oak Barrel, 25% Acacia Barrel, 50% Stainless Steel

in the vineyard : Vintage: Hot and dry, with low rainfall / drought in the Cape. Despite irrigation, yields were at a record low, resulting in lower production, with small and concentrated grape berries. Good quality vintage.

about the harvest: The grapes were handpicked at phenolic ripeness and stored at 10°C.

in the cellar : The bunches were hand sorted before being pressed, maintaining a temperature of 10°C. The juice was fermented and matured for 9 months in 25% new French Acacia barrels, 25% in 2nd fill French Oak Barrels and 50% in Stainless steel tank to allow complexity to develop. During ageing on the fine lees, the lees were regularly stirred up in order to protect the delicate fruit aromas and to improve the mouthfeel of the wine

Head Winemaker: Jos Van Wyk

Assisted by: Thierry Haberer

