

Marianne Cabernet Sauvignon 2005

Deep red in color, this wine has a fruity intense nose, incorporating aromas of blackcurrant, black berries, spice and a touch of mint. On the pallet, complexity is apparent with remarkable fruity flavors including some cedar spice with soft supple tannins.

This wine is easily drinkable on its own but will also complement hearty and flavourful red meat very well. We recommend a juicy seasoned beef steak or cut of lamb.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Marianne Wine Estate

winemaker : Christian Dauriac

wine of origin : Paarl

analysis : alc : 15.5 % vol rs : 3.2 g/l pH : 3.66 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Gold Michelangelo International Wine Awards 2008

ageing : This wine is perfect to drink now yet could mature well within the bottle for a further 2 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 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 in French oak tanks for 10 days. Varying from stainless steel, this approach provides improved color and flavor stability. After fermentation, color and character is allowed to develop for a period of 4 weeks before the wine is transferred to 30% 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 resulting in a fuller mid pallet. By using only 30% new oak, increased levels of fruit flavors are promoted within the wine, ensuring the wine has maximum character and flavor with great ageing potential.

Head Winemaker: Christian Dauriac

Assisted by: Chris Albrecht & Pierre Cazenave

