

Marianne Pinotage 2004

A beautiful intense red color, this wine demonstrates aromas of fynbos backed with spice and a hint of freshly ground coffee. Aromas are complex yet in balance. The wine is medium-full bodied and powerful with intense flavors of dry banana and dark fruits, leaving a pleasant aftertaste.

The spice-backed fruit intensity of this wine is ideal with barbequed meats and so would fare very well with a traditional South African braai.

variety : Pinotage | 100% Pinotage

winery : Marianne Wine Estate

winemaker : Christian Duriac

wine of origin : Paarl

analysis : alc : 15.5 % vol rs : 3.6 g/l pH : 4.15 ta : 5.1 g/l

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

pack : Bottle **closure :** Cork

Gold Michelangelo International Wine Awards 2007

ABSA Top Ten Pinotage 2007

ageing : The wine is fully matured and so perfect to drink.

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 stainless steel tanks for 10 days for optimum color and character extraction. After fermentation, flavour and color is allowed to develop for a period of 3 weeks before the wine is transferred to third filled French oak barrels for 16 - 22 months. The use of third filled allows us to delicately enhance the fruit flavours within the wine without destroying them.

Head Winemaker: Christian Duriac

Assisted by: Pierre Cazenave

