

## Marianne Cape Blend 2011

A medium bodied red wine infused with south African and French varietals. This wine demonstrates fruit driven aromas of black berries and blackcurrant.. A beautifully intense yet well-rounded taste with distinct fruity elements.

A great everyday drinking red. Will do well with any light summer meal such as a Mediterranean platter. Also perfect to drink around a typical South African braai

**variety :** Pinotage | 71% Pinotage, 29% Merlot  
**winery :** Marianne Wine Estate  
**winemaker :** Christian Dauriac  
**wine of origin :** Simonsberg-Paarl  
**analysis :** alc : 14.5 % vol    rs : 1.5 g/l    pH : 4.20    ta : 5.1 g/l  
**type :** Red    **body :** Medium  
**pack :** Bottle    **size :** 750ml    **closure :** Cork

**ageing :** The wine is perfect to drink now yet could mature well within the bottle for a further 3 years.

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.

**in the vineyard :** Vintage: A good year for yield and quality. A cool start to season, with little rain in November and unrelenting heat from January. Concentrated black grapes, resulting in high ripeness, offset with higher residual sugars, lower acids and softer tannins.

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

**in the cellar :** Subsequent processing, fermentation and maturation was also carried out separately for each varietal. 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 colour extraction. After fermentation, flavour and colour was allowed to develop in tank for a period of 3 weeks before being transferred to second - and third-fill French oak barrels for 20 months. We use older barrels on this Pinotage blend to allow for a softer maturation of the delicate Pinotage fruit.

Head Winemaker: Christian Dauriac  
Assisted by: Tiaan Lordan

