

Marianne Shiraz 2011

Dark black fruits, white pepper and chocolate notes on the nose. Black cherry, notes of leather with masculine tannins on the palate.

Our Shiraz will happily take on powerful flavours, rich and gamey. This wine will go along perfectly with ostrich or a succulent sirloin steak.

variety : Shiraz | 100% Shiraz
winery : Marianne Wine Estate
winemaker : Ramon Sanchez
wine of origin : Simonsberg-Paarl
analysis : alc : 15 % vol rs : 2.7 g/l pH : 3.7 ta : 4.7 g/l va : 33.8 g/l
type : Red **body** : Full **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.

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 at phenolic ripeness and stored at 10°C to ensure the finest flavour 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 colour and tannin stability. Upon fermentation, flavour and colour is allowed to develop for a period of 4 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 flavours and extract tannins from the oak, resulting in a fuller mid pallet. By using only 40% new oak, the fruits within the wine are respected ensuring the wine is complex yet settled with great ageing potential.

Head Winemaker: Ramon Sanchez
Assisted by: Andri Hanekom

