

Marianne Floreal 2006

A complex fruit-filled nose with stunning aromas of dark cherries and red berries with a hint of vanilla. This wine demonstrates elegant fruit combinations on the palate with flavours of blackberries, plum and liquorice to give a long lasting finish.

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for big flavours. We recommend beef or game such as a seasoned beef steak or succulent roast pheasant.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 42% Merlot, 12% Shiraz

winery : Marianne Wine Estate

winemaker : Abraham de Klerk & Pierre Cazenave

wine of origin : Simonsberg-Paarl

analysis : alc : 15.64 % vol rs : 3.2 g/l pH : 3.78 ta : 5.2 g/l

type : Red **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

Decanter Bronze 2009, Veritas 2013 Bronze Medal , 89/100 Wine Spectator, 3½ Star John Platter

ageing : The wine is ready to drink now. Slightly green tannins will allow further maturity of up to 10 to 15 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 de 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.

about the harvest: The grape varieties 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 individually for each varietal. 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 for optimum colour and tannin extraction. Upon fermentation, colour and character is allowed to develop for a further period of 3 weeks before the wine is transferred to 100% new French oak barrels for 16-22 months. The use of new French oak allows the wine to retain certain flavours and extract tannin from the oak. Being our flagship red, much care and attention is taken in selecting the finest barrels containing maximum flavour and character.

Head Winemaker: Abraham de Klerk & Pierre Cazenave

