

Marianne Floreal 2007

An intense, vibrant red demonstrating aromas of blackberries, mint and herbs with some floral notes. The flavour profile is powerful and complex, featuring dark fruits, ripe cherry and subtle smokiness. Initially intense, flavors soften exquisitely to leave a pleasant aftertaste.

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 venison.

variety : Cabernet Sauvignon | 49% Cabernet Sauvignon, 47% Merlot, 4% Shiraz

winery : Marianne Wine Estate

winemaker : Abraham de Klerk & Laure Ininger

wine of origin : Paarl

analysis : alc : 15.24 % vol rs : 4.1 g/l pH : 3.92 ta : 5.4 g/l

type : Red **body :** Full

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

Decanter Silver Medal, Gold Michelangelo International Wine Awards 2010.

ageing : The wine is still a little complex and would benefit from maturation to express its best flavour. Ageing potential 5 to 10 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 flavor 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 color and tannin extraction. Upon fermentation, color 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 flavors and extract tannin from the oak. Being our flagship red, much care and attention is taken in selecting the finest barrels containing maximum flavor and character.

Head Winemaker: Abraham de Klerk & Laure Ininger

