

## Marianne Rose 2017

A melange of Raspberries, fresh Strawberries, Blackcurrant aromas with a touch of crushed red peppercorn characterise the beginning on the nose, this quickly evolves to fresh sweet melon and zesty ripe citrus aromas. The pallet is just as complex with initial citrus, apricot and sweet-melon flavors mixed with mineral salty sensations, evolving to a smooth and crisp finish with fresh red and black berry aromas.

This wine will work very well with light, summery flavours such as salads, fish and white meats. We recommend a chilled glass as an aperitif.

**variety :** Shiraz | 38% Shiraz, 20% Merlot, 20% Viognier, 13% Cabernet Sauvignon, 9% Chenin Blanc

**winery :** Marianne Wine Estate

**winemaker :** Jos Van Wyk

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 2.1 g/l pH : 3.74 ta : 5.3 g/l

**type :** Rose **style :** Dry **body :** Light

**pack :** 0 **size :** 750ml **closure :** Screwcap

### in the vineyard :

2017 was an interesting vintage at Marianne, grapes ripened early than usual due to a hot and dry summer. The aroma profile of subsequent wines are complex and subtle showing a good balance between fruity and mineral aromas on both nose and pallet.

**in the cellar :** The idea was to make a French style Rosé, light pink in color, and complex with lots of aromas on the nose and pallet. The Shiraz, Merlot and Cabernet Sauvignon were cofermented to produce spicy white and red peppercorn aromas, together with red and black berry aromas such as strawberry, raspberry and black currant. Barrel fermented Viognier and stainless steel fermented Chenin Blanc were also blended to the Rosé, to lighten the color as well to give it more complexity with some light apricot, sweet melon, coriander and gun powder aromas on the nose and pallet. The barrel fermented Viognier also added to the salty/mineral sensations on the nose and pallet.

