

Marianne Floreal 2010

This wine features a complex nose with aromas of dried black fruits, hints of black pepper corns and floral after tones. The pallet is soft and well - structured with roundness on the mid-pallet. The finish is long, with lasting tasty tannins - showing great potential for further ageing. This wine is a true expression of what we are trying to do at Marianne - making complex wines rich in color and structure with beautiful fruit expression.

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for a meat-driven French meals. We recommend beef or game such as venison.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 42% Merlot, 18% Shiraz

winery : Marianne Wine Estate

winemaker : Ramon Sanchez

wine of origin : Paarl

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.84 ta : 6 g/l

type : Red **body :** Full **wooded**

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

Gold Michelangelo International Wine Award 2013

2019 Michelangelo International Wine & Spirit Awards - Gold

ageing : The wine is still relatively young and will mature well in the bottle for a further 8 years.

in the vineyard : 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 : The grape varieties were handpicked separately at phenolic ripeness and stored at 10°C to ensure the finest flavor and freshness. 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 flavor 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 flavours 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: Christian Dauriac

Assisted by: Stefan du Toit & Laure Ininger

