

Marianne Cabernet Sauvignon 2017

Style: Rich in aroma and tannin with a great ageing potential.

Blackcurrant, dried blue berries, cigar box and nuances of vanilla pod fill the nose. The palate is well balanced with rich tannins providing a round, tasty mid and a long, slightly grippy finish. The rich black fruit and cigar box aromas combine harmoniously with the lingering tannins on the finish of the palate. This is an attempt to a classic old world style Cabernet Sauvignon rich in aroma and tannin with a great ageing potential.

We recommend our Cabernet Sauvignon alongside red meat served medium/rare.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Marianne Wine Estate

winemaker : Jos Van Wyk

wine of origin : Simonsberg-Paarl

analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.63 ta : 5.3 g/l

type : Red **style :** Dry **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:** Hot and dry, with low rainfall / drought in the Cape. Despite irrigation, yields were at a record low, resulting in lower production, with small and concentrated grape berries. Good quality vintage with intense aromas and elegant 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 35% new French oak barrels for 18 - 22 months. The use of new French oak allows the wine to retain certain flavours and extract tannin from the oak, resulting in a fuller mid pallet. By using only 35% new oak, the fruits within the wine are respected ensuring the wine is complex yet settled with great ageing potential.

