

Marianne Rose 2018

Even ripening, with good natural acidity and lower yields due to smaller berry size, allowed for the production of elegant wines with prominent fruit, subtle floral and mineral aromas and a distinctive fresh natural acidity.

The colour is beautifully light pale pink like the rim of the sunset. The nose is sophisticated and elegant with subtle notes of white rose petal, cranberry, raspberry and peeled orange. The pallet is soft and round with a crisp but silky finish. A Provence style Rosé to enjoy in all occasions.

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 | 35% Cinsault, 32% Shiraz, 21% Mourvedre, 12% Grenache Noir

winery : Marianne Wine Estate

winemaker : Jos Van Wyk

wine of origin : Stellenbosch

analysis: alc: 12.5 % 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 :

The 2018 harvest was marked by severe drought conditions experienced in the Western Cape during the preceding winter but some much needed rainfall in spring and sporadic rainfall in the summer helped winegrowers produce good quality grapes.

in the cellar : The idea was to make a Provence style Rosé, light pale pink in color and elegant with subtle fruit and floral notes on the nose and pallet. The grape varieties used are true to a real Southern France style rosé. All four cultivars were harvested specifically for Rosé production and pressed immediately when arriving into our boutique cellar - only the free run and soft press juices were used. The Shiraz and the Grenache were cofermented to produce a fine bodied wine with elegant aromas of rose petal, fresh cranberry and raspberry with a crisp acidity. Fermented separately, the Cinsault gave subtle aromas of orange and white peach, whilst the Mourvedre gave slightly more pungent aromas of black currant and strawberry, both with a soft round pallet. After blending the wine was left to mature in stainless steel tank with occasional stirring up of the fine lees to ensure that all those fresh fermentation aromas are well protected. The final assemblage allowed for a fine, elegant and vogueish Rosé in colour, aroma and taste.

