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Marianne Sauvignon Blanc 2018

A warm-climate Sauvignon Blanc giving a riper, bright yellow grape juice lends itself to a 'Blanc-Fume' style, a method often used in Bordeaux. A departure in style from the classic Cape Sauvignon makes for a unique wine. The result is a distinctive Sauvignon Blanc - a pretty nose of elder flower, yellow peach, lime and vanilla, with a broad, textured palate and coated acidity.

We recommend our Sauvignon Blanc among fish and seafood meal, or nice chevin toasts.

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon
winery : Marianne Wine Estate
winemaker : Jos Van Wyk
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 1.8 g/l **pH :** 3.28 **ta :** 6.0 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Est. 2004, the Marianne Estate is a 36-hectare boutique wine estatelocated on the foothills of the Simonsberg Mountain. The estate features 25 hectares of vineyards, Tasting Room & Cellars, Luxury Accommodation and the Floreal Brasserie.

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.

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.

about the harvest: The grapes were handpicked at phenolic ripeness and stored at 10°C.

in the cellar : The bunches were hand sorted before being pressed, maintaining a temperature of 10°C. The juice was fermented and matured for 9 months in 25% new French Acacia barrels, 25% in 2nd fill French Oak Barrels and 50% in Stainless steel tank to allow complexity to develop. During ageing on the fine lees, the lees were regularly stirred up in order to protect the delicate fruit aromas and to improve the mouthfeel of the wine

Head Winemaker: Jos Van Wyk
Assisted by: Thierry Haberer