

## Marianne Cape Blend 2015

We are delighted with our interpretation of the Cape Blend. The wine has a wonderful balance of complex red and black fruit, with a lively acidity and youthful tannins. A moreish red wine.

A great everyday drinking red. Will do well with any light summer meal such as a Mediterranean platter. Also perfect to drink around a typical South African braai.

**variety :** Pinotage | Pinotage, Cabernet, Merlot, Shiraz

**winery :** Marianne Wine Estate

**winemaker :** Jos Van Wyk, Thierry Haberer

**wine of origin :** Simonsberg-Paarl

**analysis :** alc : 14.38 % vol    rs : 3.3 g/l    pH : 3.75    ta : 5.5 g/l

**type :** Red    **body :** Medium    **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: A challenging vintage due to late rainfall, requiring additional skill in both vineyard and cellar. Red wines are less robust than 2015, with silky tannins and medium ageing potential.

**about the harvest:** The grapes were handpicked at phenolic ripeness and stored at 10°C to ensure the finest flavor 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 color and tannin stability. Upon fermentation, flavour and color is allowed to develop for a period of 4 weeks before the wine is transferred to 100% French oak 225l barrels for 16-22 months. The use of French oak allows the wine to retain certain flavors and extract tannin from the oak, resulting in a fuller mid pallet.

Head Winemaker: Jos Van Wyk, Thierry Haberer

Assisted by: Andri Hanekom

