

Marianne Cape Blend 2018

We are delighted with our interpretation of the Cape Blend. Deep red in colour, with delicious aromas of blue berries, dried cranberries, liquorice and dark chocolate. The palate is soft with tasty tannins and a smooth finish.

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 | 65% Shiraz, 17% Merlot, 17% Cabernet Sauvignon, 9% Merlot, 4% Cabernet franc, 2.5% Grenache & 2.5% Mourvedre

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

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 to produce good quality grapes. Cooler ripening conditions and lower yields due to smaller berry size, allowed for the production of elegant wines beautiful in colour and full in flavour

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 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 flavor 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.

