

Marianne Desirade 2019

The Desirade is our Bordeaux blend – inspired by our savoir-faire of grapevine growing and winemaking on the riverbanks of the Gironde in Bordeaux, home to the grape varieties of this blend, Merlot and Cabernet Sauvignon. The colour is deep and the nose multi-layered. A beautiful dark fruits first nose, prunes, blackberries and blackcurrant followed by hints of vanilla and liquorice. The palate is well structured with roundness and finesse from the Merlot and a long smooth finish from the Cabernet Sauvignon.

This wine is perfectly suited for a range of flavourful meats. We recommend Desirade with duck or a rich beef stew.

variety : Merlot | Cabernet Sauvignon 54%, Merlot 46%
winery : Marianne Wine Estate
winemaker : Jos Van Wyk, Thierry Harberer
wine of origin : Coastal Region
analysis : alc : 14 % vol rs : 3.3 g/l pH : 3.72 ta : 5.6 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's - 5 Stars

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 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.

Style : Bordeaux Right-Bank style

about the harvest: The grape varieties were handpicked separately at phenolic ripeness and stored at 10 °C to ensure the finest flavor and freshness.

in the cellar : Subsequent processing, fermentation and maturation was carried out separately for each varietal. Upon crushing the grapes into 70 HL French oak casks (Foudres), a temperature of 10 °C was maintained for 10 days with skins and juice in contact to ensure a sufficient cold maceration for optimum color and flavor extraction. During fermentation and maceration on the skins, the fermenting juice is daily pumped over the skins, which is also gently punched down into the juice to allow for optimum tannin and color extraction, as well as flavor development. This process takes about three weeks, before the wine is transferred to 40% new and 60% older French oak barrels for 16-22 months. The use of new French oak allows the wine to retain certain flavors and extract tannin from the oak. By using only 40% new oak, the fruits within each varietal are respected and allowed to combine in perfect harmony ensuring truly magnificent fruit flavor and tannin structure. Much care and attention is taken in selecting barrels containing maximum flavor and character for use in the final Bordeaux blend.

