

## Marianne Floreal 2019

The wine shows a deep carmine red colour when poured into the glass. The nose is multilayered and complex, with top notes of black berry, cacao, star anise and burnt orange peel. With a swirl in the glass, aromas of blue berries, black currant vanilla pod and red peppercorns fill the nose. The palate is dense and silky, with a round, savoury mid and a refined, textured finish. A wine which can be enjoyed now in all its multilayered complexity, but also a wine which can definitely age gracefully. Santé!

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for a meat-driven French meals. We recommend beef or game such as venison.

**variety :** Cabernet Sauvignon | Merlot 37%, Shiraz 33%, Cabernet Sauvignon 27%

**winery :** Marianne Wine Estate

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

**wine of origin :** Paarl

**analysis :** alc : 14.83 % vol    rs : 3.7 g/l    pH : 3.68    ta : 5.3 g/l

**type :** Red    **body :** Full    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2023 Platters - 5 Stars

**ageing :** The wine is still relatively young and will mature well in the bottle for a further 8 years.

**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 60% new 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, resulting in a fuller mid pallet. By using only 60% new oak, the fruits within the wine are respected ensuring the wine is complex yet settled with great ageing potential

