

## Marianne Germinal 2019

Germinal is the latest addition to our flagship range. It is our interpretation of a Rhône blend and an assemblage of our finest barrels of Shiraz, Mourvèdre and Grenache. The wine arrives into the glass with dark ruby red colour. The nose is complex with first notes of cacao beans, liquorice, black berry, raspberry and black cherry. The palate is smoothly structured with a big round mid and a refined, tasty finish. Definitely a wine that can age beautifully, but also ready to enjoy now in all its complexity and elegance.

**variety** : Blend - Red | Grenache 42%, Mourvèdre 31%, Shiraz 22%

**winery** : Marianne Wine Estate

**winemaker** : Jos Van Wyk

**wine of origin** : Simonsberg-Paarl

**analysis** : alc : 14.69 % vol    rs : 3.3 g/l    pH : 3.79    ta : 4.7 g/l

**type** : Red    **body** : Medium

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

**about the harvest**: The grape varieties were handpicked separately at phenolic ripeness and stored overnight at 10 °C to cool the grapes down before processing to tank.

**in the cellar** : The grapes undergo bunch sorting and berry sorting before crushing only the finest berries into 70 HL French oak casks (Foudres). After filling Foudres by gravity, a temperature of 10 °C is maintained for 10 days with skins and juice in contact to ensure a sufficient cold maceration for optimum color and flavour 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 flavour 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 for 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.

