

Marianne Merlot 2018

A refined expression of this tricky varietal. Black and blue fruits with hints of dried cranberries on the nose, with an expressive and full palate of ripe red and blue fruit, spiciness and a long, savoury finish.

We recommend our Merlot alongside a medium rare steak, or marinated lamb and wild herbs.

variety : Merlot | 100% Merlot

winery : Marianne Wine Estate

winemaker : Jos van Wyk, Thierry Haberer

wine of origin : Simonsberg-Paarl

analysis : alc : 14.6 % vol rs : 3.1 g/l pH : 3.59 ta : 5.3 g/l

type : Red **body :** Full **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.

about the harvest: The grapes were handpicked at phenolic ripeness and stored at 10°C to ensure the finest flavour 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 40% new and 60% second and third fill 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 40% new oak, the fruits within the wine are respected ensuring the wine is complex yet settled with great ageing potential

