

## Marianne Pinotage 2019

An elegant expression of SA's national grape, with aromas of raspberry, dark chocolate, rose petals and hints of violets on the nose. The pallet is well structured but refined with integrated, tasty tannins.

We recommend our Pinotage among oriental flavoured meats, mild curry or a traditional South African braai.

**variety :** Pinotage | 100% Pinotage

**winery :** Marianne Wine Estate

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

**wine of origin :** Coastal Region

**analysis :** alc : 14.6 % vol   rs : 2.0 g/l   pH : 3.87   ta : 5.2 g/l

**type :** Red   **body :** Medium   **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.

**in the vineyard :** 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.

Climatic condition leading up to and during the 2016 harvest was warmer and drier than usual, resulting in lower yields during harvest due to smaller berry size.

**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 to cold macerate in French oak tanks for 6 days. 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 16-18 months. The use of predominantly older French oak allows the wine to retain fruit flavors and extract tannin from the oak, resulting in a balance of fruit and spice aromas, together with a well structured mid pallet.

