

## Marianne Sauvignon Blanc 2022

A warm-climate Sauvignon Blanc giving a riper, bright yellow grape juice lends itself to a 'Blanc-Fume' style, a method often used in Bordeaux. A departure in style from the classic Cape Sauvignon makes for a unique wine. The result is a distinctive Sauvignon Blanc - a pretty nose of elder flower, yellow peach, lime and vanilla, with a broad, textured palate and coated acidity.

We recommend our Sauvignon Blanc among fish and seafood meal, or nice chevin toasts.

**variety** : Sauvignon Blanc | 86.1% Sauvignon Blanc, 13.9% Semillon

**winery** : Marianne Wine Estate

**winemaker** : Jos Van Wyk

**wine of origin** : Coastal Region

**analysis** : alc : 14.59 % vol    rs : 2.0 g/l    pH : 3.44    ta : 5.3 g/l

**type** : White    **style** : Dry    **wooded**

**pack** : Bottle    **size** : 0    **closure** : Cork

2024 Veritas awards - Silver Outstanding

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.

Blanc Fumé, Matured in 25% Oak Barrel, 25% Acacia Barrel, 50% Stainless Steel

**in the vineyard** : 2022 - Good winter rainfall and a cooler spring/start to summer, resulted in slower more gradual ripening. Moderately warmer days at the end of January helped to achieve the optimal ripeness we were waiting for. The result, a vintage where whites show more floral notes, with tropical fruit nuances but still packs a balanced, zesty acidity on the finish.

**about the harvest**: The grapes were handpicked at phenolic ripeness and stored at 10°C.

**in the cellar** : The bunches were hand sorted before being pressed, maintaining a temperature of 10°C. The juice was fermented and matured for 11 months in 57% French Oak Barrels and 43% French Acacia to allow complexity to develop. During fermentation and ageing, the lees were regularly stirred up in order to protect the delicate fruit and floral aromas and to improve the mouthfeel in the wine.

