

Marianne Silhouette 2020

The Marianne Silhouette 2020 is a smashing red blend. The wine has a vivid crimson red colour when poured into the glass - with vibrant aromas of blueberries, raspberries, fresh red cherries, vanilla pod and rooibos tea on the nose. The palate is deliciously balanced and soft - full of fruit aromas and a lingering smooth, tasty finish. A medium bodied, fruit forward, elegant wine.

variety : Blend - Red | 90% Shiraz, 7% Grenache noir & 3% Viognier

winery : Marianne Wine Estate

winemaker : Jos Van Wyk, Thierry Haberer

wine of origin : Simonsberg-Paarl

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.68 ta : 5.2 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

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

2024 Veritas Awards - Silver

SILHOUETTE is a Syrah based blend and also an exquisite new addition to our Marianne wine range! The idea was to create an easy drinking, hip new wine that still has the structure, depth and smoothness, true to our Marianne red wine style.

in the vineyard : The 2020 vintage was characterised by good, sufficient winter rainfall, a moderate spring with great flowering and fruit set conditions resulting in higher yields but still well balanced in relation to canopy shoot growth. Warmer temperatures during veraison and cooler temperatures during final stages of ripening resulted in a very good vintage at Marianne Wines. Beautiful looking bunches packed with flavour, good acidity and well ripened tannins allowed for the production of fruit forward, complex, fine wines with beautiful carmine red colour.

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 foudre and stainless tanks for 10 days. Upon fermentation, flavour and color is allowed to develop for a period of 4 weeks before the wine is transferred from the skins for ageing.

To safeguard the fresh fruit aromas, the wine was aged in Stainless steel tank as well as in 2nd and 3rd fill French oak barrels for 18 months. The use of older French oak and stainless steel tank allows the wine to retain certain fruity and spicy aromas while still refining the tannin structure to have a full mid palate and a smooth finish

