

## Marianne Sauvignon Blanc 2021

Marianne Sauvignon Blanc 2021 is a warm-climate Sauvignon Blanc. On the nose, wonderful aromas of elderflower, grapefruit, and peach unfold. Since half of the white wine was matured in French oak for eleven months, a hint of vanilla rounds off the first impression very successfully. On the palate, the Marianne Sauvignon Blanc delights with its wonderful texture and pleasant acidity.

Whether pure or with fish or seafood dishes, the Marianne Sauvignon Blanc is always the right choice.

**variety** : Sauvignon Blanc | 87.4% Sauvignon Blanc, 12.6% Semillon

**winery** : Marianne Wine Estate

**winemaker** : Jos Van Wyk

**wine of origin** : Western Cape

**analysis** : alc : 14 % vol   rs : 2 g/l   pH : .   ta : 6.3 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

2024 Platter's Wine Guide - 5 Stars

2023 Veritas Awards - Double Gold

**ageing** : This wine has a cellaring potential of up to 5 years.

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 with a beautiful nose of elder flower, yellow peach, grapefruit and a touch of vanilla, with a broad, textured palate and coated acidity.

**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 40% in 2nd and 3rd fill French Oak Barrels and 60% in 2nd and 3rd fill French Acacia Stainless steel tank 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.

