### Marianne – May Newsletter



Our family has grown with three new wines and it is our pleasure to introduce them :



### Provence style perfected: the Rosé 2018:

A blend of Cinsault | Shiraz | Mourvedre | Grenache noir with a sophisticated nose and elegant notes of white rose petal, cranberry, raspberry, and peeled orange.

### A classic old-world style Cabernet Sauvignon 2017:

Blackcurrant, dried blueberries, cigar box and nuances of vanilla pod fill the nose. Rich in aroma and tannin with a great ageing potential.

### And finally the Pinotage 2016:

With a well-balanced palate, rich tannins providing a round, tasty mid and a long, slightly grippy finish. The rich black fruit and cigar box aromas combine harmoniously with the lingering tannins on the finish of the palate.





Notice to runners, cyclists and walkers :

# MARIANNE IS OPEN For Breakfast!!

Stop by for a delicious breakfast with a view that won't dissapoint.

## DAILY FROM 8.00 - 10.00



### Winter menu at Floreal Brasserie



Our Brasserie launched their latest winter menu this month. With rich and hearty dishes like Coq au vin and rosemary roasted potatoes and Home made gnocchi with silky butternut puree, there is something to keep everyone warm. On Sundays a separate Sunday roast menu is available at R 210 for two delicious courses,

typically a roasted main dish with all the trimmings followed by a traditional pudding made fresh by our chefs.



### Meet #MarianneDreamTeam: The " French Interns "



Over the past 12 months, Marianne has had the following seven "French interns" from a host of varying renown business schools in France: Albane, Antoine, Eleonore, Tanguy, Lou, Maëlle and Quentin.

The interns spend three to six months at Marianne working in the tasting Room as wine advisors, also responsible for the vineyard's social media platforms, organizing events, assisting with various other marketing activities and tending to all Francophone patrons. They are a source of new ideas, energy, fun and of course this irresistible French accent. There's never a dry eye when they return to France to complete their studies and every one of them promises to come back (will they... the world is so vast at 20 years old..?); Marianne cherish their time on the farm as well as their lasting memories and we always look forward to welcoming their replacement interns.

### Launch of the winter package at the Guesthouse

Winter package

- 2 night stay - cellar tour - biltong and wine pairing - 60min spa treatment - 3 course dinner and wine at Floreal R5 000



As nights are getting colder, winter is slowly settling in. We have the perfect winter package available for you and a loved one! R5000 for 2 people sharing Bookings are essential - <u>hospitality@mariannewinefarm.co.za</u>



### Save the date: June 30, French Petanque and Music au rendez-

### vous!

### PETANQUE CLUB

### - CLUB OPENING -

- Learn and play petanque
- How to become a member ?
- What are the benefits ?
- Win bottles of wine at the tournament
- Enjoy the wine



June 30 - 1pm to 3pm Booking at: taste@mariannewinefarm.co.za





Marianne Wine Estate Valley Road, Off R44, STellenbosch 7600 Email: taste@mariannewinefarm.co.za Tel: (021) 875 5040



Any plan for the last Sunday of June? You want to spend an afternoon with friends or family?

Spurred by the success of the first petanque tournament at the Oesfees back in April, and after scouting few talents and enthusiasts we have decided to launch the Marianne Petanque Club on the 30th of June, followed by a live concert of Twee.

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We would like to thanks everybody who joined us last Sunday with a special thanks to the Rivertones! We are counting on you for the next Sunday Wine Set !

> Looking forward to welcoming you at the farm ! #MarianneDreamTeam

