

Cape Blend 2011



Winemaker: Christian Dauriac assisted by Tiaan Lordan Appellation: Simonsberg/Paarl Grape Varietal(s): Pinotage(71%), Merlot (29%)

Winemaking

The grapes were handpicked separately at phenolic ripeness and stored at 10° C to ensure the finest flavour and freshness. Subsequent processing, fermentation and maturation was also carried out separately for each varietal. Upon crushing, a temperature of 10° C was maintained and both skins and juice were left in contact in stainless steel tanks for 10 days for optimum colour extraction. After fermentation, flavour and colour was allowed to develop in tank for a period of 3 weeks before being transferred to second- and third-fill French oak barrels for 20 months. We use older barrels on this Pinotage blend to allow for a softer maturation of the delicate Pinotage fruit.

Winemaker's comments

A medium bodied red wine combining noble south African and French varietals. This wine demonstrates fruit driven aromas of black berries and blackcurrant. A beautifully intense yet well-rounded taste with distinct fruity elements. The wine is perfect to drink now yet could mature well within the bottle for a further 3 years.

Food Pairing

A great everyday drinking red. Will do well with any light summer meal such as a Mediterranean platter. Also perfect to drink around a typical South African braai.

Analysis	
Residual sugar	1,5 g/l
Extract	32.8 g/l
Alcohol	14,5% v/v
Total acidity	5,1 g/l
pН	4,20

Our Property. Marianne Estate is a 36-hectare boutique wine estate located on the foothills of the Simonsberg Mountain. We have been producing small batches of premium wines made in our state-of-the-art cellar since 2004. All our grapes are handpicked and treated to a luxurious retirement for a couple of years in new French oak.

A Tradition of Winemaking. Christian Dauriac, the owner of Marianne Estate, has been making wine in Bordeaux for over 30 years. He currently owns three Chateaux in Bordeaux: *Destienx* (Grand Cru Classe of Saint-Emilion), *Montlisse* (Grand Cru) and *La Clemence* (Pomerol). Christian regularly brings in specialists from France to give us a hand with the winemaking, including world-renowned winemaker Michel Rolland.

Terroir (Viticulturist: Andre van den Berg). 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 flavor. Soils are predominantly medium textured and an average annual rainfall of 800 mm ensures minimal irrigation.