



Marianne Cape Blend

2014

Winemaker/s: Jos Van Wyk, Thierry Haberer
Viticulturist: Andri Hanekom
Wine of Origin: Simonsberg-Paarl
Varietal(s): Pinotage, Cabernet, Merlot & Shiraz
Production: 62 x Barrels | 18,700 x 750ml Bottles

Winemaking: The grapes were handpicked at phenolic ripeness and stored at 10 ° C to ensure the finest flavor and freshness. Upon crushing, a temperature of 10 ° C was maintained and both skins and juice were left in contact in French oak tanks for 10 days. Varying from stainless steel, this approach provides improved color and flavor stability. Upon fermentation, flavour and color is allowed to develop for a period of 4 weeks before the wine is transferred to 100% French oak 225l barrels for 16-22 months. The use of French oak allows the wine to retain certain flavors and extract tannin from the oak, resulting in a fuller mid pallet.

Vintage: A challenging vintage due to late rainfall, requiring additional skill in both vineyard and cellar. Red wines are less robust than 2015, with silky tannins and medium ageing potential.

Winemaker's comments: We are delighted with our interpretation of the Cape Blend. The wine has a wonderful balance of complex red and black fruit, with a lively acidity and youthful tannins. A moreish red wine.

Food Pairing: We recommend our Cape Blend alone or with a mediterranean platter, or alongside barbeque meats.

Analysis: Alc 14.38% | Residual Sugar 3.3 g/l | Acidity 5.5 g/l | Ph 3.75

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 17 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.