



## Floreal 2010



**Winemaker:** Christian Dauriac

**Appellation/Wine Of Origin:** Simonsberg-Paarl

**Grape Varietal(s):** Cabernet Sauvignon (40%), Merlot(42%), Shiraz(18%)

### **Winemaking**

The grape varieties were handpicked separately at phenolic ripeness and stored at 10 °C to ensure the finest flavor and freshness. Subsequent processing, fermentation and maturation was also carried out individually for each varietal. 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 for optimum color and flavor extraction. Upon fermentation, color and character is allowed to develop for a further period of 3 weeks before the wine is transferred to 100% new French oak barrels for 16-22 months. The use of new French oak allows the wine to retain certain flavours and extract tannin from the oak. Being our flagship red, much care and attention is taken in selecting the finest barrels containing maximum flavor and character.

### **Winemaker's comments**

This wine features a complex nose with aromas of dried black fruits, hints of black pepper, coriander and floral after tones. The palate is soft and well-structured with roundness on the mid-palate. The finish is long, with lasting tasty tannins – showing great potential for further ageing. This wine is a true expression of what we are trying to do at Marianne – making complex wines rich in color and structure with beautiful fruit expression.

### **Food Pairing**

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for a meat-driven French meal. We recommend beef or game such as venison.

### **Analysis**

Residual sugar: 3,6 g/l | Extract: 31,9 g/l | Alcohol: 14 % v/v | Total acidity: 5,6 g/l | pH : 3,87

### **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: Destieux (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 flavour. Soils are predominantly medium textured and an average annual rainfall of 800 mm ensures minimal irrigation.

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