
ROSE 2018

MARIANNE WINE ESTATE

Winemaker/s: Jos Van Wyk (RSA) | Thierry Haberer (FR)

Viticulturist: Ernest Manual

Wine of Origin: Simonsberg-Paarl

Varietal(s): Cinsault (35%) | Shiraz (32%) | Mourvedre (21%) | Grenache noir (12%)

Analysis: Alc. 12.5% | Residual Sugar 1.1 g/l | Total Acidity 5.1 g/l | pH 3.3

Style: Provence style rosé

WINEMAKING

The idea was to make a Provence style Rosé, light pale pink in color and elegant with subtle fruit and floral notes on the nose and pallet. The grape varieties used are true to a real Southern France style rosé. All four cultivars were harvested specifically for Rosé production and pressed immediately when arriving into our boutique cellar - only the free run and soft press juices were used. The Shiraz and the Grenache were co-fermented to produce a fine bodied wine with elegant aromas of rose petal, fresh cranberry and raspberry with a crisp acidity. Fermented separately, the Cinsault gave subtle aromas of orange and white peach, whilst the Mourvedre gave slightly more pungent aromas of black currant and strawberry, both with a soft round pallet. After blending the wine was left to mature in stainless steel tank with occasional stirring up of the fine lees to ensure that all those fresh fermentation aromas are well protected. The final assemblage allowed for a fine, elegant and vogueish Rosé in colour, aroma and taste.

TASTING NOTES

Vintage:

The 2018 harvest was marked by severe drought conditions experienced in the Western Cape during the preceding winter but some much needed rainfall in spring and sporadic rainfall in the summer helped winegrowers produce good quality grapes. Even ripening, with good natural acidity and lower yields due to smaller berry size, allowed for the production of elegant wines with prominent fruit, subtle floral and mineral aromas and a distinctive fresh natural acidity.

Winemaker's comments:

The colour is beautifully light pale pink like the rim of the sunset. The nose is sophisticated and elegant with subtle notes of white rose petal, cranberry, raspberry and peeled orange. The pallet is soft and round with a crisp but silky finish. A Provence style Rosé to enjoy in all occasions.

ABOUT MARIANNE

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 25 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.