



MARIANNE  
WINE ESTATE

# Cape Blend 2008

Winemaker: Christian Dauriac assisted by Stefan du Toit & Laure Ininger  
Appellation: Simonsberg/Paarl

Grape Varietal(s): Pinotage (34%), Cab Sav (26%), Shiraz (26%), Merlot (14%)

## Winemaking

The grape varieties 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 for a period of 3 weeks before being transferred to third filled French oak barrels for 16-22 months. The use of third filled allows us to delicately enhance the fruit flavours within the wine without destroying them. Only barrels containing maximum character and flavour are then selected for use in the final blend..

## Winemaker's comments

A medium bodied red wine infused with south African and French varieties. 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	5,1 g/l
Extract	33,0 g/l
Alcohol	14,5 % v/v
Total acidity	6,2 g/l
pH	3,76



**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 flavor. Soils are predominantly medium textured and an average annual rainfall of 800 mm ensures minimal irrigation.

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