



MARIANNE
WINE ESTATE

Desirade 2004

Winemaker: Pierre Cazenave
Appellation: Paarl
Grape Varietal(s): Cab Sav(80%), Merlot(20%)

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 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 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 40% new French oak barrels for 16-22 months. The use of new French oak allows the wine to retain certain flavors and extract tannin from the oak. By using only 40% new oak, the fruits within each varietal are respected and allowed to combine in perfect harmony ensuring truly magnificent flavour and character. Much care and attention is taken in selecting barrels containing maximum flavour and character for use in the final Bordeaux blend.

Winemaker's comments

A full bodied, bold red with aromas of plums, blackberries and a hint of ripe liquorice. On the palate, there is an explosion of fruit and the harmonious integration of fruit, oak and tannin is evident. This wine is perfect to drink now however its flavour and tannin profile mean it could mature well in the bottle for a further 7 years.

Food Pairing

This wine is perfectly suited for a range of flavourful meats. We recommend Desirade with duck or a fresh piece of pan-seared foie gras. Tender lamb or sirloin are an easy match.

Analysis

Residual sugar	4,1 g/l
Extract	31,9 g/l
Alcohol	15,80 % v/v
Total acidity	5,3 g/l
pH	3,77

Awards

Silver Michelangelo International Wine Awards 2008
Gold Medal – Veritas 2012



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.