



MARIANNE
WINE ESTATE

Rosé 2012

Winemaker: Ramon Sanchez
Appellation: Simonsberg/Paarl
Grape Varietal(s): Merlot 100%



Winemaking

The grapes varietals were handpicked at phenolical ripeness and stored at 10 °C to ensure volatile flavors are maintained and thus the finest flavor possible. The grapes are added to the press, maintaining a temperature of 10 °C and are left in contact with the skins for a period of 2-3 hours to give a beautiful light salmon pink color. The grapes are then pressed releasing maximum juice, and this is stored in a stainless steel container to allow for settling. The best juice is selected using a racking technique and is transferred to another stainless steel container where yeast is added and fermentation carried out over a period of 3 weeks at low temperatures. After fermentation the wine is bottled and is ready for purchase after one month.

Winemaker's comments

A stunning pale salmon pink in color, this wine has intense floral aromas of rose petals, and peach flowers with fruity aromas of strawberries, grapefruit and a hint of litchi. The wine shows great structure with fresh acidity and lingering after taste. This wine is perfect to drink on its own as an aperitif or together with an *al fresco* luncheon

Food Pairing

This wine will work very well with light, summery flavours such as salads, fish and white meats. We recommend a chilled glass as an aperitif.

Analysis

Residual sugar	3,7 g/l
Alcohol	13.5 % v/v
Total acidity	4.5 g/l
pH	3,7

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.