

ROSE 2017

MARIANNE WINE ESTATE



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

Viticulturist: Andri Hannekom

Wine of Origin:

Varietal(s): Shiraz (38%) | Merlot (20%) | Viognier (20%) | Cabernet Sauvignon (13%) | Chenin blanc (9%)

Analysis: Alc. 13.5% | Residual Sugar 2.1 g/l | Total Acidity 5.3 g/l | pH 3.47

Style: Provence style rosé

WINEMAKING

The idea was to make a French style Rosé, light pink in color, and complex with lots of aromas on the nose and pallet. The Shiraz, Merlot and Cabernet Sauvignon were co-fermented to produce spicy white and red peppercorn aromas, together with red and black berry aromas such as strawberry, raspberry and black currant. Barrel fermented Viognier and stainless steel fermented Chenin blanc were also blended to the Rosé, to lighten the color as well to give it more complexity with some light apricot, sweet melon, coriander and gun powder aromas on the nose and pallet. The barrel fermented Viognier also added to the salty/mineral sensations on the nose and pallet.

TASTING NOTES

Vintage:

2017 was an interesting vintage at Marianne, grapes ripened early than usual due to a hot and dry summer. The aroma profile of subsequent wines are complex and subtle showing a good balance between fruity and mineral aromas on both nose and pallet.

Winemaker's comments:

A melange of raspberries, fresh Strawberries, Blackcurrant aromas with a touch of crushed red peppercorn characterise the beginning on the nose, this quickly evolves to fresh sweet melon and zesty ripe citrus aromas. The pallet is just as complex with initial citrus, apricot and sweet-melon flavors mixed with mineral salty sensations, evolving to a smooth and crisp finish with fresh red and black berry aromas.

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.

Safra 2017. Almoço em 02/10/2019. Ginja Restaurant, Capetown/ZA.