



Floreal 2009



Winemaker: Tiaan Lordan and Laure Ininger
Appellation: Simonsberg/Paarl
Grape Varietal(s): Cab Sav(40%), Merlot (40%), Shiraz(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 also carried out individually 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 100% 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. Being our flagship red, much care and attention is taken in selecting the finest barrels containing maximum flavor and character.

Winemaker's comments

On the nose are aromas of canned fruit, cherries, christmas cake and a hint of watermelon. The palate is well structured and complex with a nice backing of acidity and oak characteristics with elegant finish. The wine is ready to drink now but will benefit from cellaring over the next few years.

Food Pairing

Our Floreal is made for special occasions. Easily enjoyed alone, this is the perfect wine for a meat-driven French meal. We recommend beef or game such as venison.

Analysis

Residual sugar	2.5g/l
Extract	31.8g/l
Alcohol	14,50 % v/v
Total acidity	6 g/l
pH	3,84

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.