



MARIANNE
WINE ESTATE

Sauvignon Blanc 2012 – Wooded

Varietal(s): Sauvignon Blanc (100%)

Barrel Fermented Sauvignon Blanc



Winemaking

The grapes were handpicked at phenolic ripeness and stored at 10°C to ensure volatile aromas are preserved. The berries were hand sorted before being pressed, maintaining a temperature of 10°C. The best juice was selected and immediately moved to 5 new French Oak barrels from Chinon where the wine was barrel fermented. The remainder of the juice was transferred to a stainless steel tank where yeast was added and alcoholic fermentation carried out at 14°C over a period of 3 weeks. Following alcoholic fermentation, the barreled wine was matured for 9 months in oak, with regular batonage to provide structure and extraction – following similar wine making techniques to those employed in Burgundy for high-end Chardonnays.

Winemaker's comments

We have come to refer to this atypical Sauvignon Blanc as the un-Sauvignon, such is the departure in style from a classic Cape Sauvignon. This wine is bursting tropical fruit aromas, most notably passion fruit and beautiful citrus and floral elements. The palate is structured, rounded and elegant demonstrating great fruit balanced by crisp minerality.

Food Pairing

Structured white that will work beautifully with fish and delicately flavoured meat. We recommend our Sauvignon Blanc alongside a seared tuna steak or a creamy risotto. This wine is perfect to drink on a hot summer's day.

Analysis

Alcohol	12,87 % Vol.
Residual sugar	2.6 g/l
Total acidity	4.2 g/l
pH	3,38