



MARIANNE
WINE ESTATE

Merlot 2009

Winemaker: Tiaan Lordan & Laure Ininger
Appellation: Simonsberg/Paarl
Grape Varietal: Merlot



Winemaking

The grapes were handpicked at phenolic ripeness and stored at 10 °C to ensure the finest flavor and freshness. 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. Varying from stainless steel, this approach provides improved color and flavor stability. Upon fermentation, flavour and color is allowed to develop for a period of 4 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, resulting in a fuller mid pallet. By using only 40% new oak, the fruits within the wine are respected ensuring the wine is complex yet settled with great ageing potential.

Winemaker's comments

A beautiful deep crimson color, this wine has a fruity intense nose reflecting ripe plum and strawberries with a hint of vanilla and spice. An elegant Merlot with fruity flavors of red cherries and red berries with medium-soft supple tannins. Overall a well rounded wine that carries some good levels of acidity, and thus is perfect to drink now yet could develop well within the bottle for a further 4 years.

Food Pairing

This wine complements lighter dishes and meats marinated in herbs and spices. Particularly suited for delicately flavoured white meat such as a succulent grilled chicken or tender cut of lamb.

Analysis

Residual sugar	2,5 g/l
Extract	34,7 g/l
Alcohol	14,5 % v/v
Total acidity	6,2 g/l
pH	3,9

Analysis

4 Star John Platter

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.