



MARIANNE  
WINE ESTATE

# Pinotage 2008

Winemaker: Christian Dauriac assisted by Stefan du Toit & Laure Ininger  
Appellation: Simonsberg/Paarl  
Grape Varietal(s): Pinotage



## 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 stainless steel tanks for 10 days for optimum color and character extraction. After fermentation, flavour and color is allowed to develop for a period of 3 weeks before the wine is transferred to third filled French oak barrels for 16-22 months. The use of third filled allows us to delicately enhance the fruit flavours within the wine without destroying them.

## Winemaker's comments

Deep ruby red in color, this wine has a deep nose with aromas of dark fruits, currants, and mint. Intense and complex on the palate with fruit flavors of plum and red cherry. Flavors are well balanced and give a long lasting fruity finish. The wine is perfect to drink now yet could mature well within the bottle for a further 5 years.

## Food Pairing

This wine is ideal with barbequed meats and spice-oriented dishes and will fare very well with a traditional South African braai.

## Analysis

Residual sugar	3,2 g/l
Extract	33,9 g/l
Alcohol	14,00 % v/v
Total acidity	6,5 g/l
pH	3,90

## Awards

3 ½ 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.