



## Marizanne 2022

Sauvignon Blanc Reserve

### ORIGIN

Durbanville, South Africa

### VITICULTURE

The grapes for the Marizanne Sauvignon Blanc 2022 hail from two blocks planted in 2007. The blocks yielded 10 tons per hectare and were harvested in the cool morning hours of February 2022.

Total production of 3000 bottles.

### ANALYSIS

Ph: 3.40

Alc: 13.73%

TA: 7.1 g/l

RS: 3.5 g/l

### AGEING

Juice from selected parcels within our Sauvignon Blanc blocks are fermented separately. Juice from our 15-year-old block is fermented in various barrel volumes ranging from 228L to 400L. The balance of the blend is fermented in older French oak barrels and fermented on skins in amphora. The weekly bâtonnage is conducted for the first month after fermentation and monthly for the additional 5 months. The ageing regime is focused on emphasizing mid-palate and minerality.

### TASTING NOTES

Inviting aromas of quince, cumquat and orange blossom which follow through on the palate with hints of mango, nutmeg, and vanilla bean. The complex, round palate carries weight on the mid-palate together with a silky, well integrated acidity.

### FOOD PAIRING

Fluffy passionfruit sponge cake served with poached pears, white chocolate pastry cream and a vanilla bean ice cream or Crispy Panko crumbed chicken breast served with pickled cucumbers, baby marrow and peas, topped with creamy brie and red onion.

