



GROOT PHESANTEKRAAL

Marizanne 2023

Sauvignon Blanc Reserve



ORIGIN

Cape Town, South Africa

VITICULTURE

The grapes for this vintage hail predominantly from block 5, the older block and with a minor contribution from the younger vines in block 10. All the grapes are sourced from vines on the higher end of the south facing slopes.

Total production of 4300 bottles.

ANALYSIS

Ph: 3.47

Alc: 12.95%

TA: 7.1 g/l

RS: 3.3 g/l

AGEING

Juice from the older block is fermented in amphora with skins and in barrels, whereas the juice from the younger vines were fermented in a concrete egg. The wine is matured in separate vessels for approximately 9 months and blended proportionally afterwards.

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 palate in the 2023 vintage has got beautiful tension and tightness which will allow the wine to open up in the years to come.

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.