

MARVEL VELOUS

Cabernet Franc
Cabernet Sauvignon
Merlot
Malbec
Petit Verdot

BLUE 2013

THIS IS WHAT HAPPENS WHEN 5 GRAPE VARIETIES, A CHEF, A WINEMAKER AND AN ENTREPRENEUR COLLIDE.

WINEMAKING

The blue colour scheme of this Marvelous label hopefully serves as a suggestive stylistic prompt leading one to think of Aquitaine on the mid-Atlantic coast of France.

When I think of Blue, I think of the ocean, cool temperatures, and a certain aristocratic restraint.

These are qualities portrayed in this blend of Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot and Petit Verdot. I love the aromatics, flavour and classy texture of these varieties when grown in cooler areas which is why I opted to source these grapes mainly from Elgin, the Polkadraai ward south of Stellenbosch and Darling, just a breeze away from the chilly Cape West Coast.

Winemaking remained simple. Fermentation relying on punch downs in open top fermenters, as well as closed tanks using pumpovers to wet the fermenting cap and thus extract colour and flavour.

Once dry, the wines were transferred to neutral oak barrels in order to mature and transform over a period of roughly 13 months before blending and bottling preparation.

BLEND

CABERNET FRANC:	38%
CABERNET SAUVIGNON:	19%
MERLOT:	17%
MALBEC:	17%
PETIT VERDOT:	9%

TECH SPECS

Alc (% vol)	13,61
RS (g/L)	2,21
TA (g/L)	5,18
pH	3,67
VA (g/L)	0,76
SO ₂ (mg/L)	25/70

TASTING NOTE

Lively in appearance, the wine exhibits aromas of brambles, crushed herbs, and subtle forest floor notes. There's a distinct freshness to the nose, bracing and clean.

The palate is wonderfully succulent, with some delicate blueberry flavours and a touch of violet perfume.

Despite this easy approachable entry, the wine retains a core of tight, mineral structure providing it with substantial length on the finish.



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