

# MARVEL VELOUS

Chenin Blanc  
Clairette Blanche  
Semillon  
Viognier  
Muscat d'Alexandrie  
Muscat de Frontignan

## YELLOW 2013

**THIS IS WHAT HAPPENS WHEN 6 GRAPE VARIETIES, A CHEF, A WINEMAKER AND AN ENTREPRENEUR COLLIDE.**

### WINEMAKING

Marvelous Yellow represents the sunny South African persona and our ability to produce rich, complex white wines of world class quality.

It's an eclectic blend of mostly stalwart grape varieties from the Cape's vineyard, made using some unique winemaking methods.

Chenin blanc from 3 geographically distinct, but equally high quality sites provides the blend's framework. Acidity, texture and a fresh muscat edge are provided by the maceration and co-fermentation of early-picked Clairette Blanche and ripe Muscat de Frontignan. Then there's the inclusion of Semillon and Semillon Gris from a vineyard planted in the 1940's. Aside from a delicate herbal quality this provides richness and texture to the blend. A fresh citrus dimension is provided in the form of Viognier and Muscat de Alexandrie from south-facing vineyards close to False Bay.

Winemaking was kept simple, employing whole bunch pressing where possible in order to gain the highest quality juice, and the use of mostly 500L neutral oak barrels for fermentation and lees aging. A major winemaking consideration was the decision to sulfur each batch immediately after fermentation in order to prevent the occurrence of malolactic fermentation. This has resulted in a naturally fresh, well balanced acidity which plays a large part in the wine's ability to age.

### BLEND

<b>CHENIN BLANC</b>	<b>49%</b>
<b>CLAIRETTE BLANCHE</b>	<b>14%</b>
<b>SEMILLON</b>	<b>14%</b>
<b>VIIGNIER</b>	<b>10%</b>
<b>MUSCAT D'ALEXANDRIE</b>	<b>7%</b>
<b>MUSCAT DE FRONTIGNAN</b>	<b>6%</b>

### TECH SPECS

Alc (% vol)	13,02
RS (g/L)	2,7
TA (g/L)	6,3
pH	3,63
VA (g/L)	0,5
SO2 (mg/L)	27/125

### TASTING NOTE

Aromas are a heady mix of floral decadence and austere mineral notes. There's a subtle hint of creamy oak there too, but just a touch. The palate comes together beautifully. Wonderfully ripe tropical flavours are kept in check by razor sharp acidity, giving the wine a crystalline purity which lasts long into the finish.



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