



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

MARSELAN 2020

ANALYSIS

Alcohol: 13.66 %
pH: 3.63
Red Sugar: 1.5 g/l
Tot acid: 5.8 g/l

VINEYARD/HARVEST

The first experimental vines were planted in 2016 and the first commercial vineyard were planted in 2017, in Ferricrete soils. It was planted as bush vines with supplemented irrigation. The production was 4 tons/ha

BLEND

100 % Marselan

WOOD

15 months in second and third fill French barrels.

HISTORY

This was the first Marselan to be planted in South Africa, after a seven year project to import the first of this vines from France and cultivate it to a point where a vineyard could be established. Marselan is a cross between Cabernet Sauvignon and Grenache, which was made in the 1960's in the South of France near the town of Marseillan.

CELLAR

The first Marselan, in the history of South Africa, was made in 2020. Eleven years after the project started. Traditional red wine practices were used in making the first wine. Fermented at 24 °C in stainless steel, transferred to barrels before malolactic fermentation.

TASTING NOTES

Intense dark red colour. Concentrated fruity, plum and cassis flavours, with peppery undertones. On the palate the wine has soft and juicy tannins, with a spicy finish and notes of fynbos (garrigue) and concentrated fruit

FOOD SUGGESTIONS

Roasted lamb, lightly spiced vegetables and or fresh lasagna

