

# MARVEL VELOUS

Chenin Blanc  
Clairette Blanche  
Muscat d'Alexandrie  
Semillon  
Viognier

## YELLOW 2014

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

### WINEMAKING

The colour Yellow is often associated with the warmth of summer and the golden glow of healthy, ripe fruit. It suggests happiness, youth and perhaps a little frivolity, which is why we identify it with this blend.

Chenin blanc predominates, sourced from sun-washed vines on the Helderberg and Piekenierskloof, and provides the blend with succulence and depth. Old bush vine Clairette blanche and Muscat D'Alexandrie from the Polkadraai ward of Stellenbosch lend a yin and yang mineral-aromatic quality, whilst Semillon from vines well over 70 years old provide texture and length. The dash of Viognier adds a certain 'je ne sais quois'....

After mostly whole-bunch pressing, most of these parcels of fruit were fermented in neutral oak barrels, whilst a small percentage was tank-fermented to retain vibrancy and freshness. The wines were sulphured up immediately after alcoholic fermentation in order to capture as much acidity as possible, and remained on their yeast lees for a further 12 months before preparation for bottling.

### BLEND

|                          |            |
|--------------------------|------------|
| <b>CHENIN BLANC</b>      | <b>50%</b> |
| <b>CLAIRETTE BLANCHE</b> | <b>19%</b> |
| <b>MUSCAT</b>            |            |
| <b>D'ALEXANDRIE</b>      | <b>16%</b> |
| <b>SEMILLON</b>          | <b>12%</b> |
| <b>VIOGNIER</b>          | <b>3%</b>  |

### TECH SPECS

|             |       |
|-------------|-------|
| Alc (% vol) | 13,51 |
| RS (g/L)    | 2,06  |
| TA (g/L)    | 4,69  |
| pH          | 3,48  |
| VA (g/L)    | 0,53  |
| SO2 (mg/L)  | 31/94 |

### TASTING NOTE

Bright in appearance with a delicate greenish hue. This wine offers layers of fresh, vibrant aromatics.

Notes of greengage, wildflowers, honeysuckle and litchi pour out of the glass.

On the palate the fine edge of mineral freshness keeps these ebullient characters in check, framing an intense and long lasting finish.



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