

holden manz vernissage

2019

HARVEST

2018/19 was a true winemaker's vintage. A relatively cold and wet winter gave way to late and disorganized flowering. Our vineyard team had to apply plenty of anticipation and thought to deal with the changing and unusual weather which disrupted the regular pattern of activities. A generally cooler vintage has produced wines with exceptional elegance!

COLOUR

Bright ruby centre with a clear red edge.

NOSE

A beautiful collaboration of the typical characteristics of the cultivars, plums, liquorice, dried figs, blueberry, cigar box, cloves and graphite.

PALATE

This approachable wine has beautiful ripe, soft and silky tannins with good balance and a lingering finish. Black cherry, plums, tobacco, herbaceous notes and pencil shavings are prominent. Balanced acidity and vibrant flavours complement this elegant wine.

TECHNICAL DATA

Blend: Cabernet Sauvignon 37%, Syrah 28%, Merlot 21%, Cabernet Franc 14%
Analysis: Alc: 14.5% • TA: 4.3g/l • RS: 3.2g/l • pH: 3.8

WINEMAKER'S NOTES

Individual varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 8 days cold soaking. Minimal additions were made to preserve the true cultivar characteristics of the grapes and to minimize man-made impact on the wine. After careful blending trials and numerous test tastings the final blend combined a variety of batches each contributing in its own unique way to make this a balanced, expressive and fruit driven wine. Maturation included 18 months in 3rd fill French oak barrels. Picked 19 March to 8 April 2019.

FOOD PAIRING

Slow cooked lamb stew with rich tomato herb and garlic sauce, green haricots and grilled polenta.
Your favourite pasta and pizza dishes.

