

# holden manz Big G 2014

## HARVEST

Very mild summer, with early February heat moving into more moderate temperatures later. Rain towards the end of picking season made it a tricky period to judge timing. Late ripening for the cabernets and cooler weather conditions provided particularly elegant tannins and structure.

## COLOUR

Ruby red.

## NOSE

Alluring aromas of black cherries, dark and red plums, a subtle herbaceousness, nuances of pine needle, blueberry and spearmint backed with hints of cedar wood and pencil shavings.

## PALATE

Soft, voluptuous integrated tannins with a rich creamy cassis. Silky smooth mid palate with a finish which is full of dark fruit and long lingering flavours.

## TECHNICAL DATA

**Blend:** 51% Cabernet Sauvignon, 31% Cabernet Franc, 18% Merlot

**Analysis:** Alc: 15.21% TA: 5.4 g/l RS: 2.6 g/l Ph: 3.56

## WINEMAKER'S NOTES

The individual varieties were handpicked and sorted allowing only the best berries to be used for this wine. Selected blocks in the vineyard are allocated to be used in making the Big G however the wine is only used when it is selected to be of a high enough quality. The separate batches underwent malolactic fermentation in 30% new and 70% old French oak barrels after which the wines were aged for a further 24 months in the same barrels. The result, a full bodied, structured and balanced Bordeaux Blend.

## AGEING

This full and balanced structure ensures excellent ageing potential of up to 10 years.

## FOOD PAIRING

Beef Wellington or winter warming daube de boeuf.  
Artisanal biltong.

