

holden manz Cabernet Sauvignon 2016

HARVEST

With summer warming up a bit later, this provided a longer ripening period with good fruit set and great yields. Long stretched out harvest allowed ample time for picking our grapes at optimal ripeness.

COLOUR

Intense ruby with a scarlet edge.

NOSE

An intense nose filled with notes of blackberry, blueberry, green tobacco leaf and lesser notes of cassis. A whiff of pine, black liquorice and cedar complement the magnificent fruit and hints of five spices.

PALATE

Rich and full palate with complex array of dark fruit. The middle palate is full and shows width with complexity and depth leading to a long, full finish. Fine wood tannins combine with well balanced acidity.

TECHNICAL DATA

Analysis: Alc: 14.89% TA: 4.9g/l RS: 3.0 g/l pH: 3.70

WINEMAKER'S NOTES

These grapes were selected from specific parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. Grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolic components. Individual batches were bunch and berry sorted, crushed and destalked to tank. Natural fermentation started after 5 days cold soaking.

The wine was matured in 225 litre French oak barrels for 22 months. 30% first fill and 70% 2nd and 3rd fill barrels.

FOOD PAIRING

Wood grilled chateaubriand steak with Lyonnaise potatoes.
Slow cooked braised oxtail with butterbeans.
Rosemary lamb chops with new potatoes.

