

holden manz Chenin Blanc 2018

HARVEST

South Africa's Western Cape experienced extremely low rainfall during the 2018 growing season which reduced yields generally but increased flavor intensity. Summer temperatures were below average which aided ripening and there was no heat spike sparing the berries that extra stress.

COLOUR

Pale lemon yellow.

NOSE

An elegant, perfumed example of Chenin Blanc with symphonic notes of jasmine, citrus, tropical notes, gooseberries, white flowers, candied naartjie peel and a whiff of white peach. Hints of fresh brioche and a tiny expression of oak.

PALATE

Medium bodied with refreshing acidity. On the palate pear, quince, lemon with lingering flavors of summer melon and persimmon.

TECHNICAL DATA

Analysis: Alc: 14.03% TA: 4.6 g/l RS: 1.5 g/l pH: 3.56

WINEMAKER'S NOTES

Hand selected bunches from three excellent vineyards in the Stellenbosch/Paarl border area and from Wellington. 100% from bush vines over 40 years old. Harvested during the period 9th to 22nd February 2018. Berries cooled to 5°C prior to "Champagne" crush cycle. Clarified juice transferred by gravity to barrels and tanks for fermentation. Wild yeast fermentation with 20% vinified and matured in a mix of new and second fill French oak barrels. All the wine was stirred continually on the fine lees. Bottled July 2018.

FOOD PAIRING

Roasted fresh Kingklip with seasonal vegetables.
Lightly spiced calamari salad.
Herb crusted goat's cheese.
Clam chowder.

