

holden manz Good Sport Cape Vintage 2013

HARVEST

At first a late and slow start to the harvest due to a long cold, wet winter. Close to ideal conditions were recorded during flowering and berry set, making this one of the largest vintages in recent South African history. A low disease index minimized spray intervention while maintaining a healthy crop. Harvest itself was late and shorter than usual. Good winter rains and a cooler growing season with particularly low night time temperatures ensured small berries resulting in enhanced flavours.

COLOUR

Ruby red.

NOSE

Intense explosion of berries, stewed rhubarb, candied fruit with hints of cassis.

PALATE

Smooth, soft entry with sweet fruits, a whiff of Sauterne, fynbos honeyed nougat and pleasant acidity on the palate. This wine is rich and warm and has a long length and finish.

TECHNICAL DATA

Analysis: Alc: 18.71% • TA: 5.2 g/l • RS: 77.1 g/l • pH: 3.56

WINEMAKER'S NOTES

The Shiraz for the 2013 vintage was chosen from a single block manicured to produce 6 tonnes per hectare. The grapes were picked at optimal ripeness to get the correct balance between sugar and phenolics after which the berries were bunch and berry sorted, crushed and destalked to tank. After 3 day of cold soak at 5°C, alcoholic fermentation was started. The wine was pressed directly to tank and fortified with brandy spirits then transferred from tank to 5 year old 500 litre French oak barrels and matured for 19 months before bottling and sealing by hand. When cellared correctly, this wine will hold an even greater drinking experience. Look forward to opening this wine any time over the next 10 years.

FOOD PAIRING

Chocolate fondant desert or a plate of farm-made local cheeses.

