

holden manz Rosé 2018

HARVEST

Although the Cape experienced ongoing drought conditions, moderate temperatures through the summer months ensured great conditions favorable for a healthy harvest with higher flavor intensity and average yields. Warmer temperatures from March ensured great concentration.

COLOUR

Light onion skin

NOSE

An elegant bouquet of strawberries, litchis, tropical fruits and hints of pink grapefruit and rose petal.

PALATE

Dry and crisp, fruit driven with lingering creamy finish. Strawberries, raspberries and pineapple with balanced acidity compliment this elegant summer wine.

TECHNICAL DATA

Analysis: Alc: 13.5% • TA: 4.91g/l • RS: 1.1 g/l • pH: 3.36

WINEMAKER'S NOTES

The wine is made in true Provence style. Dry and fruit driven, the wine is made from Grenache (42%), Syrah (34%), Cinsault (12%), Cabernet Sauvignon (8%), Cabernet Franc (4%).

FOOD PAIRING

Lightly smoked Franschoek salmon with crème fraiche and beetroot salad

