

holden manz Cabernet Franc Reserve 2016

HARVEST

The 2015 vintage was always going to be a tough one for nature to follow. While 2015 produced low yields driven by a dryer than average winter 2014 and no rain from October 2014 until harvest 2015 the 2015 winter was 60% wetter than the previous year with rain also falling until harvest. A cooler vintage than 2015 with a longer ripening period and stronger yields. Perhaps our longest overall harvest period yet.

COLOUR

Deep ruby red – medium intensity.

NOSE

A subtly fragrant aromatic wine with raspberries, tobacco leaf, lavender and spice notes. Enchanting black fruit nose.

PALATE

Rich and elegant soft textured wine with predominant cassis and dark berries. Well balanced savoury flavours with good volume. Wood is well integrated, pleasantly subtle tannins. Balanced with a long finish with plenty of spice and mocha.

TECHNICAL DATA

Analysis: Alc: 14.68% • TA: 5.0 g/l • RS: 3.0 g/l • pH: 3.62

WINEMAKER'S NOTES

Harvested on 12th March 2016. 100% barrel fermented using wild yeast before 18 months of maturation in a selection of French oak barrels.

Selected bunches from our cabernet franc were berry sorted before a 10 day cold soak. Berries were transferred to French oak barrels (60% new) and allowed to ferment slowly using wild yeast at low temperatures. This wine consists of mainly free run juice with some juice from the heart of the press. Wine will continue to develop in bottle over the next 7 years. Limited production of 363 x 1.5l magnums and 2756 x 750ml bottles.

FOOD PAIRING

Medium rare kudu fillet; vine roasted tomatoes; fried corn polenta.

