

# holden manz chardonnay 2018

## HARVEST

The 2018 chardonnay grapes are specially sourced and hand selected by our Cellar Master from a ridge overlooking the ocean in Somerset West and a high-altitude slope on the side of the Simonsberg Mountain. These two locations are both relatively cool but for different physical influences. They combine magnificently to produce a rounded well-balanced wine. Grapes were harvested in two separate pickings from Somerset West adding to the complexity. 2018 harvest was hot and dry leading to reduced yields.

## COLOUR

Gold.

## NOSE

A bright, flinty nose with lime, pink grapefruit, hazelnuts and fig.

## PALATE

Six month's lees contact adds a creaminess and complexity, presenting an appealing full mouth and length. Elegant flavours of citrus and white blossom, knit with a minerality, some salinity and complex acidity to provide a long, smooth finish.

## TECHNICAL DATA

**Analysis:** Alc: 14.38% • TA: 5.2 g/l • RS: 1.7 g/l • pH: 3.66

## WINEMAKER'S NOTES

Berries were hand selected in the cool of the early morning. Following whole bunch pressing juice was allowed to rest to clarify before filling 225 litre French oak barrels (40% new barrels, 50% 2<sup>nd</sup> fill and the balance 3<sup>rd</sup> fill for fermentation). This Chardonnay was 100% barrel fermented, using natural yeast with extended lees contact and daily batonnage. As a result, the wine delivers a naturally fresh, creamy and crisp palate. Around 25% of this wine underwent malolactic fermentation.

## FOOD PAIRING

Grilled black sea bass on a creamy Asian broth, braised fennel and toasted coconut.

