

holden manz Good Sport Cape Vintage 2011

COLOUR

Deep, dark ruby red.

NOSE

The nose is intense showing flavours of fruit cake and ripe raisins. Hints of cassis and dark berry fruits.

PALATE

Smooth, soft entry with rich vanilla, coconut and raisin fruit exudes on the palate. This wine is rich and warm and has a long length and finish. With time the balance will become even more exciting as the wine becomes more integrated

TECHNICAL DATA

Analysis: Alc: 18.88.0% • TA: 4.6 g/l • RS: 80.7 g/l • pH: 3.59

WINEMAKER'S NOTES

The Shiraz for the 2011 vintage was chosen from a single block manicured to produce 6.5 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 1 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 225 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 in the next 10 years.

FOOD PAIRING

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



