

holden manz Shiraz 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 biggest vintages in recent South African history. A low disease index minimized spray intervention while maintaining a very healthy crop. The harvest season was late and much shorter than usual. Due to good winter rains and a cooler growing season with especially low night time temperatures, the small berries resulted in enhanced flavours. Our 2013 wines are concentrated with dense flavours and good structure.

COLOUR

Intense purple.

NOSE

Beautiful aromas of cinnamon, fennel, star anise, nutmeg and Szechuan peppercorns complemented by with fresh red berries.

PALATE

Clean and subtle on entry, showing ripe, soft tannins with beautiful stewed fruits and spicy flavours. Inviting strawberries and raspberries provide a long lingering finish.

TECHNICAL DATA

Analysis: Alc: 14.3% • TA: 5.2 g/l • RS: 3.5 g/l • pH: 3.69

WINEMAKER'S NOTES

These grapes were selected from distinct parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. The grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolic components. Individual varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 10 days cold soaking. Minimal additions were made to preserve the true cultivar characters of the grapes and to minimize the man-made impact on the wine. This Shiraz was matured in French oak barrels for 18 months. 20% new 225 litre French oak barrels and 80% 2nd and 3rd fill barrels.

FOOD PAIRING

Roasted lamb, slightly spicy food, and charcuterie.

