

# holden manz Syrah Reserve 2015

## HARVEST

Exceptional vintage! Winter ended on a relatively warm note in August, resulting in quick growth and even bud burst. A cooler spring slowed growth before warm, dry and sunny early summer conditions accelerated the harvest. Hot weather pre-harvest reduced the crop significantly however the resulting fruit was some of the best seen in recent years.

## COLOUR

Deep purple color with bright edge.

## NOSE

Alluring savory nose with floral hints of dried violets combined with cinnamon, nutmeg and liquorice.

## PALATE

Ripe and bold dark fruit, meaty and spicy notes, think Cornas/Hermitage style, smoky, steak tartare, black pepper, rounded tannin, long powerful finish.

## TECHNICAL DATA

**Analysis:** Alc: 15.57% • TA: 5.5g/l • RS: 4g/l • pH: 3.56

## WINEMAKER'S NOTES

Picked on 9th March 2015. Hand selected bunches of our most concentrated ripe syrah were cold macerated over an extended period of time prior to barrel fermentation. 100% whole bunch fermented using wild yeast in 225l French oak barrels. First year maturation took place in a mix of 500l French oak barrels (50% new) and continued for an additional 12 months in a selection of 225l French oak barrels.

Limited production of 120 x 1.5l magnums and 2,312 x 750ml bottles.

Decant before serving. Great ageing potential.

## FOOD PAIRING

Fire roasted sirloin steak with an avocado salad.

Crispy roasted goose with a plum reduction.

