

holden manz vernissage 2014

HARVEST

Very mild summer, with early February heat moving into more moderate temperatures later. Rain towards the end of picking season made it a tricky period to judge timing. Late ripening for cabernet sauvignon and cooler weather conditions provided particularly elegant tannins and structure.

COLOUR

This wine has a brilliant bright ruby red centre with a clear red edge.

NOSE

A beautiful collaboration of the typical characteristics of the three cultivars, the nose is showing lots of red berry flavors and black fruit originating from the Cabernet Sauvignon as well as upfront spice and dark cherries from the Syrah and plum from the Merlot.

PALATE

This wine has beautiful ripe, soft and mellowing tannins with good balance and a soft lingering finish. Spice, tobacco and cassis flavors are prominent. Balanced acidity and vibrant flavours compliment this elegant wine.

TECHNICAL DATA

Blend: Cabernet Sauvignon 38%, Syrah 35%, Merlot 27%

Analysis: Alc: 14.47 % • TA: 5.4 g/l • RS: 2.8 g/l • pH: 3.88

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 phenolics.

Individual varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 3 days cold soaking. Minimal additions were made to preserve the true cultivar characteristics of the grapes and to minimize man-made impact on the wine. After careful blending trials and numerous test tastings the final blend combined a variety of batches each contributing in its own unique way to make this a balanced, expressive and fruit driven wine. Maturation included 10 months in 3rd fill French oak barrels.

FOOD PAIRING

Slow cooked lamb stew with rich tomato herb and garlic sauce, green haricots and grilled polenta.

