

holden manz | CABERNET FRANC 2014

HARVEST

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

COLOUR

Bright ruby red with a dark center.

NOSE

A subtly fragrant aromatic wine with spice and pepper notes. Enchanting black fruit nose.

PALATE

Rich and elegant wine with predominant ripe red fruit with dark berry nuances. Well balanced with good volume. The wood is very well integrated, pleasantly supple tannins. Balanced with a long finish showing hints of spice and mocha.

TECHNICAL DATA

Analysis: Alc: 15.17% • TA: 5.6 g/l • RS: 2.4 g/l • pH: 3.53

WINEMAKER'S NOTES

30% new French oak barrels.

70% second & third fill French oak barrels.

18 months ageing.

Selected bunches from the Cabernet Franc were berry sorted, crushed and destemmed before a 5 day cold soak. After malolactic fermentation the wine was transferred to oak barrels to begin the ageing process.

Decant before serving.

FOOD PAIRING

Medium-rare springbok fillet.

AWARDS

Top 6 Winner | Cab Franc Challenge 2016

Top 3 Winner | 2016 Old Mutual Trophy Wine Show

Cabernet Franc 2013:

93 Points | Robert Parker's Wine Advocate

4.5 Stars | Platter 2016

