

holden manz | SYRAH 2013

HARVEST

The 2013 harvest exceeded expectations in terms of both volume and quality. Although the crop was harvested later than usual and over a short time, the cold, wet winter constituted ideal weather conditions for the flowering and berry set period. Moderate weather conditions during this harvest season contributed to the size and quality of this year's harvest. It was also a particular healthy year from a disease perspective.

One of the most challenging yet rewarding of recent harvests, 2013 provided the opportunity to hand-select the best quality grapes for special treatment in the cellar.

COLOUR

Deep red color with amber edge.

NOSE

Floral with hints of violets combined with spices and white pepper. Expressive notes of blackberry and blueberry.

PALATE

An elegant wine demonstrating perfect balance between oak and our finest quality Syrah grapes. Plenty of dark fruit with good minerality and long dry finish. Violet flavours linger on the palate.

TECHNICAL DATA

Analysis: Alc: 14.43% • TA: 5.9 g/l • RS: 2.2 g/l • pH: 3.62

WINEMAKER'S NOTES

Hand selected bunches of the most concentrated ripe Syrah were cold macerated over an extended period of time prior to barrel fermentation. 30% whole bunch fermented using wild yeast in 500L French oak barrels. Maturation continued for 18 months in the same barrels with 70% in second and third fill French oak barrels (225L).
Decant before serving. Good ageing potential.

FOOD PAIRING

24 hour slow cooked Karoo lamb belly with Tuscan white bean stew.

AWARDS

4 Stars | Platter 2016

