

holden manz Chenin Blanc 2017

HARVEST

Although the Cape experienced some trying drought conditions, this combined with a moderate temperature over the summer time provided great conditions favorable for a harvest with higher flavor intensity and decent yield.

COLOUR

Pale yellow

NOSE

An elegant lighted perfumed example of Chenin Blanc with symphonic notes of Jasmine, apple blossom and a whiff of peach.

PALATE

Medium bodied with well balanced acidity. Expect the senses to find quince, pear with lingering flavors of peach and melon. Hints of oak with characters of fresh brioche. Great long finish.

TECHNICAL DATA

Analysis: Alc: 14.62% • TA: 5.2 • RS: 1.3 • pH: 3.48

WINEMAKER'S NOTES

Our maiden vintage Chenin Blanc is an exciting birth to the Holden Manz range. We are pleased to produce this elegant wine to be enjoyed with or without food, but hopefully always with good friends.

FOOD PAIRING

Lightly smoked Franschoek salmon with crème fraiche and beetroot salad
Guinea Fowl with forest mushroom sauce
Herb crusted goat's cheese
Full Turkey thanks giving dinner

