

holden manz Rosé 2016

HARVEST

With summer warming up a bit later, this provided a longer ripening period with good fruit-set and great yields, especially for the Syrah component of this wine. Long stretched out harvest allowed ample time for picking our grapes at optimal ripeness.

COLOUR

Light salmon pink.

NOSE

An elegant bouquet of strawberries, fresh dark cherries and a hint of apricot on the nose.

PALATE

Crisp, fruit driven with smooth finish. Balanced acidity compliments this elegant summer wine.

TECHNICAL DATA

Analysis: Alc: 13.45% • TA: 4.7 g/l • RS: 1.8 g/l • pH: 3.49

WINEMAKER'S NOTES

The wine is made in true Provence style. Dry and fruit driven, the wine is made from Syrah, Cabernet Sauvignon, Grenache, Cabernet Franc. This rosé was matured on the primary lees for four months with regular batonnage before blending, after which it was bottled.

FOOD PAIRING

Lightly smoked Franschoek salmon with crème fraiche and beetroot salad.

