

holden manz syrah 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 syrah and cooler weather conditions provided particularly elegant tannins and structure.

COLOUR

Deep purple color with bright edge.

NOSE

Intense nose with floral hints of violets combined with spices and white pepper. Expressive notes of autumnal fruits including blackberry and blueberry.

PALATE

A rich, well extracted wine demonstrating perfect balance between oak and our finest quality Syrah grapes. Plenty of dark and stewed fruits with good minerality and a long dry savoury finish. Lavender flavours linger on the palate. Balanced acidity, fine tannins.

TECHNICAL DATA

Analysis: Alc: 15.54% • TA: 4.7g/l • RS: 2.6g/l • 3.68pH:

WINEMAKER'S NOTES

Hand selected bunches of our 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 24 months in the same barrels with 70% in second and third fill French oak barrels(225L).

Decant before serving. Good ageing potential.

FOOD PAIRING

Osso bucco with risotto alla Milanese.
Crispy roasted goose with a plum reduction.

