

# holden manz Rothko rosé 2019

## HARVEST

2018/19 was a true winemaker's vintage. A relatively cold and wet winter gave way to late and disorganized flowering. Our vineyard team had to apply plenty of anticipation and thought to deal with the changing and unusual weather which disrupted the regular pattern of activities. A generally cooler vintage has produced wines with exceptional elegance!

## COLOUR

Crystal clear, bright with a pale rose gold hue.

## NOSE

Delicate, floral perfumed rose petals. Cerise blanches and grapefruit.

## PALATE

Generous, crisp, full mouth feel. Smooth, creamy elegant wine with tonnes of finesse and a long finish. Multi-layered lingering wine which sparkles like a diamond!

## TECHNICAL DATA

**Analysis:** Alc: 12.49% • TA: 5.6g/l • RS: 1.0 g/l • pH: 3.24

## WINEMAKER'S NOTES

The wine is made in true Provence style. Dry and fruit driven, the wine is made from 60% Grenache, 30% Syrah and 10% Cinsault.

## FOOD PAIRING

Best drunk with friends whilst enjoying nature's magnificence but if necessary freshly shucked salty oysters should do the trick!!

