

# holden manz Proprietors' Blend 2018

## HARVEST

2018 harvest was hot and dry leading to reduced yields but enhanced density of flavor. The grapes for this white blend were hand selected by our Cellar Master from a variety of locations in Somerset West, Stellenbosch, Wellington and Paarl. They combine magnificently to produce a rounded well-balanced wine. Grapes were harvested in separate pickings adding to the complexity.

## COLOUR

Pale gold.

## NOSE

A bright, flinty nose with lime, green apples, tangerine and honeysuckle.

## PALATE

12 month's lees contact adds a creaminess and complexity, presenting an appealing full mouth and length. Elegant flavours of citrus and white blossom, knit with a minerality, some salinity and complex acidity provide a long, smooth finish.

## TECHNICAL DATA

**Analysis:** Alc: 14.49% • TA: 4.85 g/l • RS: 1.79 g/l • pH: 3.63

**Blend:** 40% Chardonnay, 40% Viognier, 20% Chenin Blanc

## WINEMAKER'S NOTES

Berries were hand selected in the cool of the early morning. The assemblage of chardonnay, viognier and chenin blanc took place in the middle of 2019. Prior to that the individual components were vinified separately using indigenous yeasts in a variety of containers including 225 and 500 litre French oak barrels and stainless steel tanks.

This wine delivers a naturally fresh, creamy and crisp palate. Just under 20% of this wine underwent malolactic fermentation.

## FOOD PAIRING

Seared tuna loin, charred fennel with truffled pomme purée and puttanesca.

