

holden manz Cabernet Sauvignon 2017

HARVEST

Another drought vintage! Winter 2016 was cool with good early rains in June however this did not continue and August was warm and dry resulting in early bud burst. The re-occurrence of a strong southeaster at inopportune moments caused the berries to be smaller but with good colour, acidity and taste profile. A low disease index minimized spray intervention while maintaining a very healthy crop. The harvest season was noteworthy for its lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. Our 2017 wines are concentrated with dense flavours and good colour.

COLOUR

Bright ruby with a purple edge.

NOSE

A moderately intense nose filled with notes of blackberry, blueberry, pencil shavings, pipe tobacco and lesser notes of cassis. A whiff of dried pine needles and cedar complement the magnificent fruit and hints of five spices.

PALATE

Elegantly textured palate with a complex array of fruits. The middle palate is full and shows width with complexity and depth leading to a long, full finish. Fine tannins combine with well balanced acidity.

TECHNICAL DATA

Analysis: Alc: 14.5% TA: 4.5g/l RS: 2.6g/l pH: 3.64

WINEMAKER'S NOTES

These grapes were selected from specific parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. Grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolic components. Individual batches were bunch and berry sorted, crushed and destalked to tank. Natural fermentation started after 7 days cold soaking.

The wine was matured in 225 litre French oak barrels for 18 months. 30% first fill and 70% 2nd and 3rd fill barrels.

FOOD PAIRING

Wood grilled chateaubriand steak with Lyonnaise potatoes.
Thyme roasted wild mushrooms and grilled polenta.
Our famous Wagyu burger!

