

holden manz Chardonnay Reserve 2018

HARVEST

The 2018 chardonnay grapes were specially sourced and hand selected by our Cellar Master from a ridge overlooking the ocean in Somerset West and a high-altitude slope on the side of the Simonsberg Mountain. These two locations are both relatively cool but for different physical influences. They combine magnificently to produce a rounded well-balanced wine. Grapes were harvested in two separate pickings from Somerset West adding to the complexity. 2018 harvest was hot and dry leading to reduced yields.

COLOUR

Bright deep lemon.

NOSE

Vanilla, lemon zest, pistachios, lime blossom.

PALATE

Extended lees contact adds a creaminess and complexity, presenting an appealing length of palette. Full mouth feel, crisp clean acidity highlighting ripe grapefruit and limes. Elegant flavours of Cape gooseberry, white peach and elderflower interwoven with complex acidity provide a long, smooth finish.

TECHNICAL DATA

Analysis: Alc: 14% TA: 6g/l RS: 1.7g/l pH: 3.35

WINEMAKER'S NOTES

Following harvesting the berries are cooled to 5°C prior to a whole bunch press using the "Champagne" press cycle. After clarifying over-night pressed juice was transferred to 225 litre French oak barrels (90% new barrels, 10% 2nd fill) for fermentation. Our Reserve Chardonnay was 100% barrel fermented, using natural yeast with extended lees contact and daily batonnage.

We undertook a barrel selection of our 2018 Chardonnay production to create this exceptional wine. Less than 20% of this wine underwent malolactic fermentation. Limited production of 6 barrels only.

FOOD PAIRING

West coast rock lobster served with lemon butter sauce.

Slow poached pernod oysters with fresh apple, verjuice dill and lees.

Roasted monkfish wrapped in parma ham.

Hand dived sea scallops pan fried with a pea purée.

