

holden manz Good Sport Cape Vintage 2015

HARVEST

Exceptional vintage! Winter ended on a relatively warm note in August, resulting in quick growth and even bud burst. A cooler spring slowed growth before warm, dry and sunny early summer conditions accelerated the harvest. Hot weather pre-harvest reduced the crop significantly however the resulting fruit was some of the best seen in recent years.

COLOUR

Ruby red.

NOSE

Intense explosion of berries, stewed rhubarb, candied fruit with hints of cassis and a whiff of Sauterne.

PALATE

Smooth, soft entry with sweet fruits, fynbos honeyed nougat and pleasant acidity on the palate. This wine is rich and warm and has a long length and finish.

TECHNICAL DATA

Analysis: Alc: 18.67% • TA: 5.66g/l • RS: 76.87g/l • pH: 3.62

WINEMAKER'S NOTES

The Syrah for the 2015 vintage was chosen from a single block manicured to produce 6 tonnes per hectare. The grapes were picked at optimal ripeness to get the correct balance between sugar and phenolics after which the berries were bunch and berry sorted, crushed and destalked to tank. After 3 day of cold soak at 5°C, alcoholic fermentation was started. The wine was pressed directly to tank and fortified with grape spirits then transferred from tank to 5 year old 500 litre French oak barrels and matured for 19 months before bottling and sealing by hand. When cellared correctly, this wine will develop an even greater drinking experience. Look forward to opening this wine any time over the next 10 years.

FOOD PAIRING

Chocolate fondant desert with raspberry coulis or a platter of local farm-made cheeses.

