

# holden manz Hiro 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 rose gold hue.

## NOSE

Intense, floral, perfumed white flowers and rose petals. Summer melon and a punnet of wild strawberries.

## PALATE

Smooth full mouth feel with wet stone minerality, sea salt, fresh cling peaches and Japanese raspberries. A creamy elegant wine with tonnes of finesse and a long finish. A complex wine designed to delight and make a special occasion unique!

## TECHNICAL DATA

Analysis: Alc: 13% • TA: 5g/l • RS: 1g/l • pH: 3.32

## WINEMAKER'S NOTES

The wine is made in true Provençal style. Dry and fruit driven, the wine is made from 77% Grenache and 23% Cinsault.

## FOOD PAIRING

This stunning rosé is named after the daughter of the owners. She is vivacious, talented and full of energy – just like her namesake wine! Enjoy with a fresh lobster and mango salad.

