

holden manz vernissage 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

Brilliant bright ruby red centre with a clear red edge.

NOSE

A beautiful collaboration of the typical characteristics of the cultivars, prune juice, raspberries, ripe cherries, mulberry, cigar box, white peppercorns and strawberry sherbet.

PALATE

This wine has beautiful ripe, soft and silky tannins with good balance and a lingering finish. Cassis, ripe raspberries, tobacco, herbaceous notes and pencil shavings are prominent. Balanced acidity and vibrant flavours complement this elegant wine.

TECHNICAL DATA

Blend: Shiraz 35%, Merlot 33%, Cabernet Sauvignon 32%
Analysis: Alc: 14.10% • TA: 4.4g/l • RS: 2.5g/l • pH: 3.64

WINEMAKER'S NOTES

These grapes were selected from distinct parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. The grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolics.

Individual varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 8 days cold soaking. Minimal additions were made to preserve the true cultivar characteristics of the grapes and to minimize man-made impact on the wine. After careful blending trials and numerous test tastings the final blend combined a variety of batches each contributing in its own unique way to make this a balanced, expressive and fruit driven wine. Maturation included 18 months in 3rd fill French oak barrels.

FOOD PAIRING

Slow cooked lamb stew with rich tomato herb and garlic sauce, green haricots and grilled polenta.
Your favourite pasta and pizza dishes.

