

holden manz Chenin Blanc 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

Mid lemon.

NOSE

An elegant, perfumed example of Chenin Blanc with symphonic notes of white peaches, orange zest, jasmine, citrus, freshly cut Granny Smith apple, white flowers and a whiff of river pebbles. Hints of buttered toast and the faintest expression of oak.

PALATE

Medium bodied with zingy acidity. On the palate pear, quince, honeysuckle, peach with lingering flavors of honeydew melon, persimmon and fresh ginger.

TECHNICAL DATA

Analysis: Alc: 13.6% TA: 4.9 g/l RS: 1.7 g/l pH: 3.56

WINEMAKER'S NOTES

Hand selected bunches from three excellent vineyards in the Stellenbosch/Paarl border area and from Perdeberg. 100% from bush vines over 40 years old. Harvested during the period 12th to 27th February 2019. Berries cooled to 5°C prior to "Champagne" crush cycle. Clarified juice transferred by gravity to barrels and tanks for fermentation. Wild yeast fermentation with 20% vinified and matured for 6 months in a mix of new and second fill French oak barrels. All the wine was stirred continually on the fine lees. Bottled September 2019.

FOOD PAIRING

Roasted fresh Kingklip with seasonal vegetables.
Prawn linguine.
Herb roasted free range chicken.

