

# holden manz Cabernet Franc Reserve 2017

## HARVEST

Another drought vintage! Winter 2016 was cool with good early rains in June however this did not continue and August was warm and dry resulting in early bud burst. The re-occurrence of a strong south-easter at inopportune moments caused the berries to be smaller but with good colour, acidity and taste profile. A low disease index minimized spray intervention while maintaining a very healthy crop. The harvest season was noteworthy for its lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. Our 2017 wines are concentrated with dense flavours and good colour.

## COLOUR

Deep ruby red – medium intensity.

## NOSE

A subtly fragrant aromatic wine with raspberries, tobacco leaf, lavender and spice notes. Enchanting black fruit nose.

## PALATE

Rich and elegant soft textured wine with predominant cassis and dark berries. Well balanced savoury flavours with good volume. Wood is well integrated, pleasantly subtle tannins. Balanced with a long finish with plenty of spice and mocha.

## TECHNICAL DATA

**Analysis:** Alc: 14.5% • TA: 5.2g/l • RS: 3.3g/l • pH: 3.52

## WINEMAKER'S NOTES

Harvested on 28<sup>th</sup> March 2017 compared with 12<sup>th</sup> March 2016. 100% barrel fermented using wild yeast before 18 months of maturation in a selection of French oak barrels.

Selected bunches from our cabernet franc were berry sorted before a 10 day cold soak. Berries were transferred to French oak barrels (60% new) and allowed to ferment slowly using wild yeast at low temperatures. This wine consists of mainly free run juice with some juice from the heart of the press. Wine will continue to develop in bottle over the next 7-10 years. Limited production of 363 x 1.5l magnums and 2756 x 750ml bottles.

## FOOD PAIRING

Medium rare kudu fillet; vine roasted tomatoes; fried corn polenta.

