

# holden manz Big G 2016

## HARVEST

The 2015 vintage was always going to be a tough one for nature to follow. While 2015 produced low yields driven by a dryer than average winter 2014 and no rain from October 2014 until harvest 2015 the 2015 winter was 60% wetter than the previous year with rain also falling until harvest. A cooler vintage than 2015 with a longer ripening period and stronger yields. Perhaps our longest overall harvest period yet.

## COLOUR

Intense dark ruby.

## NOSE

Ripe dark fruit, graphite, cassis, a subtle herbaceousness, nuances of blueberry and thyme backed with hints of cedar wood and pencil shavings.

## PALATE

Soft, voluptuous integrated tannins with a rich creamy cassis freshness. Silky smooth mid palate with a finish which is full of dark fruit and long lingering flavours. Great tension!

## TECHNICAL DATA

**Blend:** 70% Cabernet Sauvignon, 19% Cabernet Franc, 11% Merlot

**Analysis:** Alc: 14.8% TA: 4.6 g/l RS: 3.0 g/l Ph: 3.65

## WINEMAKER'S NOTES

The individual varieties were handpicked and sorted allowing only the best berries to be used for this wine. Selected blocks in the vineyard are allocated to be used in making the Big G. All grapes fermented wild; 10% barrel fermented in new wood. Matured for 20 months in 30% new 225 litre French oak barrels. 11,649 x 750ml bottles and 363 x 1500ml magnums.

## AGEING

This full and balanced structure ensures excellent ageing potential of up to 10 years.

## FOOD PAIRING

Beef Wellington or winter warming daube de boeuf.  
Artisanal biltong.

