

holden manz Big G 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 southeaster 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 tannin structure.

COLOUR

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: 77% Cabernet Sauvignon, 16% Cabernet Franc, 7% Merlot

Analysis: Alc: 15% TA: 4.9 g/l RS: 3.2 g/l Ph: 3.77

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. Merlot harvested 1 March 2017 and cabernet sauvignon and cabernet franc harvested 28 March 2017. Matured for 20 months in 30% new 225 litre French oak barrels. 14,277 x 750ml bottles and 363 x 1500ml magnums. Bottled 4 December 2019.

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.

