

holden manz Big G 2019

HARVEST

2018/19 was a true winemaker's vintage. A relatively cold cool 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

Dark ruby centre with a garnet edge.

NOSE

Cassis, raspberry, graphite, nuances of blueberry and plum backed with hints of cedar wood and pencil shavings.

PALATE

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

TECHNICAL DATA

Blend: 66% Cabernet Sauvignon, 21% Merlot, 13% Cabernet Franc

Analysis: Alc: 14.5% TA: 5.2 g/l RS: 2.7 g/l Ph: 3.84

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. Cabernet sauvignon, merlot and cabernet franc harvested between 20th March 2019 and 8th April 2019 and co-fermented in open top fermenters. Matured for 24 months in 30% new 225 litre French oak barrels. 12,347 x 750ml bottles and 426 x 1500ml magnums. Bottled 13 August 2021.

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.

Barbequed leg of Karoo lamb with rosemary, garlic and olive oil!

