

holden manz Cabernet Sauvignon 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

Deep ruby with a dark purple centre and a bright appearance.

NOSE

An intense nose filled with a strong line of cassis and a whiff of cloves. Lesser notes of blackberry and pencil shavings.

PALATE

Refined dense palate with a complex array of fruits. The middle palate is full and shows width with complexity and depth leading to a long, full finish. Fine tannins combine with tension and well balanced acidity.

TECHNICAL DATA

Analysis: Alc: 14.5% TA: 5.2g/l RS: 2.6g/l pH: 3.67

WINEMAKER'S NOTES

These grapes were picked on 26th March and 5th and 9th April 2019 from specific parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. Grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolic components. Individual batches were bunch and berry sorted, crushed and destalked to tank. Natural fermentation started after 10 days cold soaking.

The wine was matured in first and second fill 225 litre French oak barrels for 22 months. Bottled 12 April 2021.

FOOD PAIRING

Wood grilled chateaubriand steak with Lyonnaise potatoes.
Thyme roasted wild mushrooms and grilled polenta.
Our famous Wagyu burger!

