

# holden manz Chenin Blanc 2020

## HARVEST

Winter 2019 saw cool temperatures and good strong rains allowing the vines a chance to rest. Growing season was dominated by moderate temperatures and a slow ripening period.

## COLOUR

Pale lemon yellow.

## NOSE

An elegant, perfumed example of Chenin Blanc with symphonic notes of jasmine, citrus, tropical notes, gooseberries, white flowers, candied naartjie peel and a whiff of white peach. Hints of fresh brioche and a tiny expression of oak.

## PALATE

Medium bodied with refreshing acidity. On the palate pear, quince, lemon with lingering flavors of summer melon and persimmon.

## TECHNICAL DATA

**Analysis:** Alc: 14.5% TA: 5.04g/l RS: 2.1g/l 3.5pH:

## WINEMAKER'S NOTES

Hand selected bunches from three excellent vineyards in the Stellenbosch/Paarl border area and from the Paardeberg. 100% from bush vines over 40 years old. Harvested during the period 4th to 20th February 2020. Berries cooled to 5°C prior to "Champagne" crush cycle. Clarified juice transferred by gravity to barrels and tanks for fermentation. Wild yeast fermentation with 20% vinified and matured in a mix of new and second fill French oak barrels. All the wine was stirred continually on the fine lees. Bottled November 2020.

## FOOD PAIRING

Roasted fresh Kingklip with seasonal vegetables.  
Lightly spiced calamari salad.  
Herb crusted goat's cheese.  
Clam chowder.

