

holden manz Chenin Blanc 2022

HARVEST

Winter 2021 saw good rainfall and plenty of cold days. The growing season was characterised by cool temperatures and regular rains until December. January and February 2022 was hot and dry then rains returned in March which made harvest testing. The season produced good vine growth with above average bunch and berry sizes.

COLOUR

Pale white gold.

NOSE

An elegant, perfumed example of Chenin Blanc with symphonic notes of citrus, tropical notes, white flowers and a whiff of white peach.

PALATE

Medium bodied with a fine line of acidity. On the palate bright pear, lemon meringue with lingering flavors of summer melon and a hint of toasted brioche.

TECHNICAL DATA

Analysis: Alc: 13% TA: 5.7g/l RS: 2.0g/l pH: 3.28

WINEMAKER'S NOTES

Hand selected bunches from a certified single block of 1983 planted bush vine vineyard in the Simonsberg/Paarl border area. Harvested on 16th February 2022. 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 second and third fill French oak barrels. All the wine was stirred continually on the fine lees. Bottled 23 November 2022.

FOOD PAIRING

Roasted fresh Kingklip with seasonal vegetables.

Lightly spiced calamari salad.

Herb crusted goat's cheese.

Clam chowder.

