

holden manz Elysium 2018

HARVEST

Winter 2017 was a continuation of the drought. Spring brought showers which assisted early growing. These continued through until December. Not a particularly windy vintage allowed the bunches to develop well. February and March were noteworthy for a lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. This was our latest harvest time for a few years. Our 2018 wines are concentrated with dense flavours and good structure.

COLOUR

Deep ruby.

NOSE

Intense flavours of black cherry, savoury nuttiness, beef dripping, dark chocolate, alluring aromas of ripe strawberry, nuances of blueberry backed with a subtle hint of forest floor and the faintest whiff of white truffle!

PALATE

Full bodied, intense, refined, supple tannins, long finish. Broad flavor profile with mocha, anise and nutmeg playing off each other. Highly complex, multi-layered wine with very fine tannins and a wonderful acidity.

TECHNICAL DATA

Blend: 50% Merlot, 50% Syrah

Analysis: Alc: 15% TA: 4.9 g/l RS: 2.4 g/l Ph: 3.78

WINEMAKER'S NOTES

The third vintage of this unique co-fermented wine is only possible due to the rare occurrence of merlot and syrah ripening at the same time on the Holden Manz farm in Franschoek. The individual varieties were hand-picked on 27th March 2018 by our Cellarmaster and then hand-sorted allowing only the most optimally ripe berries to be used for this wine. Three brand new 225 litre French oak barrels with medium toast were filled with a mix of merlot and syrah berries. The barrels were rolled regularly until spontaneous fermentation occurred. Cuvaison took place over approximately 50 days. 23 months matured in new French oak barrels. Strictly limited production. Bottled 5th February 2020.

AGEING

This full and balanced structure ensures excellent ageing potential for the next 15-20 years.

PAIRING

A fine wine such as the Elysium needs the most highly quality of foods to accompany it. Imagine a Wagyu Tomahawk steak grilled over the coals with a shitake mushroom sauce, rosemary roasted new potatoes and a mixed salad!

