

holden manz Good Sport Cape Vintage 2019

HARVEST

South Africa's Western Cape experienced extremely low rainfall during the 2018 growing season which reduced yields generally but increased flavor intensity. Summer temperatures were below average which aided ripening and there was no heat spike sparing the berries that extra stress.

COLOUR

Ruby red.

NOSE

Intense explosion of berries, candied fruit with hints of cassis and a whiff of fennel seed.

PALATE

Smooth, soft entry with sweet fruits, fynbos honeyed nougat and pleasant acidity on the palate. This wine is rich and warm and has a long length and finish.

TECHNICAL DATA

Analysis: Alc: 18.5% • TA: 4.39 g/l • RS: 60 g/l • pH: 3.8

WINEMAKER'S NOTES

The Syrah for the 2019 vintage was chosen from a single block manicured to produce 6 tonnes per hectare. The grapes were picked at optimal ripeness to get the correct balance between sugar and phenolics after which the berries were bunch and berry sorted, crushed and destalked to tank. After 3 day of cold soak at 5°C, alcoholic fermentation was started. At 10 balling the wine was pressed directly to tank and fortified with grape spirits then transferred from tank to 3 year old 225 litre French oak barrels and matured for 18 months before bottling and sealing by hand. When cellared correctly, this wine will develop an even greater drinking experience. Look forward to opening this wine any time over the next 10 years.

FOOD PAIRING

Chocolate fondant desert with raspberry coulis or a platter of local farm-made cheeses.

