

holden manz Hiro rosé 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.

COLOUR

Crystal clear, bright with a rose gold hue.

NOSE

Intense, floral, perfumed white flowers and rose petals. Summer melon and *fraises des bois*.

PALATE

Lively full mouth feel with wet stone minerality, sea salt, fresh cling peaches and Japanese raspberries. A creamy elegant wine with tonnes of finesse and a lingering finish. A complex wine designed to delight and make a special occasion unique!

TECHNICAL DATA

Analysis: Alc: 13% • TA: 4.9g/l • RS: 1.17g/l • pH: 3.37

WINEMAKER'S NOTES

The wine is made in true Provençal style. Dry and fruit driven, the wine is made from 77% Grenache and 23% Cinsault. Grapes are hand harvested early morning at around 23 balling. The winemaking process is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes are crushed at 5°C with approximately 3 hours skin contact gained during a light pressing. Two days of juice settling followed by racking before spontaneous fermentation at 14°C for approximately 19 days. The wine is matured on fine lees for additional 6 months with a regular battónage before the final blending and bottling. Approx 30% was matured in third fill 500 litre barrels.

FOOD PAIRING

This stunning rosé is named after the daughter of the owners. She is vivacious, talented and full of energy – just like her namesake wine! Enjoy with a fresh lobster and mango salad.

