

holden manz Proprietors' Blend 2015

HARVEST

Exceptional vintage! Winter ended on a relatively warm note in August, resulting in quick growth and even bud burst. A cooler spring slowed growth before warm, dry and sunny early summer conditions accelerated the harvest. Hot weather pre-harvest reduced the crop significantly however the resulting fruit was some of the best seen in recent years.

COLOUR

Dark red.

NOSE

Black cherries, hibiscus, alluring aromas of raspberry and cassis backed with hints of cedar wood and cherry pipe tobacco.

PALATE

Soft, voluptuous integrated tannins with a rich creamy cassis freshness. Silky smooth broad mid palate with a finish which is full of red fruits, un-crushed black peppercorns, nutmeg and long lingering flavours.

TECHNICAL DATA

Blend: 2015 was an exceptional vintage and this in an exceptional blend of estate grown fruit!

Analysis: Alc: 14.48% TA: 5.2 g/l RS: 2.9 g/l Ph: 3.51

WINEMAKER'S NOTES

The individual varieties were handpicked and sorted allowing only optimally ripe berries to be used for this wine. Selected blocks in the vineyard were identified to be used in making the Proprietors' Blend. All grapes fermented wild; 15% barrel fermented in new wood. Limited production.

AGEING

Excellent ageing potential of 10 years plus.

FOOD PAIRING

Rump of venison with red berries.

Magret de canard with honey and lavender sauce.

