

# holden manz Proprietors' Blend 2016

## HARVEST

The 2015 vintage was always going to be a tough one for nature to follow. While 2015 produced low yields driven by a dryer than average winter 2014 and no rain from October 2014 until harvest 2015 the 2015 winter was 60% wetter than the previous year with rain also falling until harvest. A cooler vintage than 2015 with a longer ripening period and stronger yields. Perhaps our longest overall harvest period yet.

## COLOUR

Dark ruby.

## NOSE

Intense cassis, pencil shavings, blueberry, hibiscus, alluring aromas of raspberry with hints of cedar wood.

## 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:** 50% cabernet sauvignon, 50% syrah

**Analysis:** Alc: 14.5% TA: 4.7 g/l RS: 3.1 g/l Ph: 3.66

## WINEMAKER'S NOTES

The individual varieties were handpicked and sorted allowing only optimally ripe berries to be used for this wine. Syrah picked 29 March 2016 and cabernet sauvignon 7 April 2016. Bottled 13 February 2019. 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.

