

# holden manz Rothko 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 pale rose gold hue.

## NOSE

Delicate, floral perfumed rose petals. Cerise blanches and pink grapefruit.

## PALATE

Generous, crisp, full mouth feel. Smooth, creamy elegant wine with tonnes of finesse and a long finish. Multi-layered lingering wine which sparkles like a diamond!

## TECHNICAL DATA

**Analysis:** Alc: 13.00% • TA: 5.2g/l • RS: 1.2g/l • pH: 3.30

## WINEMAKER'S NOTES

The wine is made in true Provençal style. Dry and fruit driven, the wine is made from 59% Grenache, 22% Syrah and 19% Cinsault. Whole bunch pressed under dry ice using the Champagne press cycle, average skin contact time is less than 3 hours. This maximises extraction of fruit flavours while minimizing colour transfer.

## FOOD PAIRING

Best drunk with friends whilst enjoying nature's magnificence but if necessary freshly shucked salty oysters should do the trick!!

