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. Muti-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!!