

holden manz Semillon Reserve 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

Pale lemon yellow with a reflection of lime.

NOSE

Medium intensity with lemon zest dominating the nose. Stony minerality, mango and a whiff of coriander seed are present in a complex aroma.

PALATE

Full bodied, dense with tropical fruits mid palate. Cleansing acidity, long finish with a touch of oak at the edge.

TECHNICAL DATA

Analysis: Alc: 14.5% • TA: 4.8 g/l • RS: 1.8 g/l • pH: 3.48

WINEMAKER'S NOTES

A 20 year old patch of Franschoek grown grapes within sight of Holden Manz produced a yield around 7 tonnes per hectare. Grapes were manually harvested early in the morning, refrigerated to 5C before undergoing whole bunch press. Following settling and racking 25% was naturally fermented in a mix of first and second fill barrels. The remainder was fermented at 14C in stainless steel tanks. Wine was stirred on fine lees for 8 months prior to bottling on 5 November 2020. Limited production of 2,858 bottles produced.

FOOD PAIRING

Slow cooked pork belly or tuna belly grilled on vine stalks.

