

holden manz Cabernet Franc Reserve 2018

HARVEST

Winter 2017 was a continuation of the drought. Spring brought showers which assisted early growing. These continued through until December. Not a particularly windy vintage allowed the bunches to develop well. February and March were noteworthy for a lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. This was our latest harvest time for a few years. Our 2018 wines are concentrated with dense flavours and good structure.

COLOUR

Deep garne with dark red edge.

NOSE

A subtly fragrant aromatic wine with mulberries and blackberries, tobacco leaf, lavender and spice notes with just a whiff of tarragon. Enchanting black fruit nose.

PALATE

Rich and elegant soft textured wine with predominant cassis and dark berries. Well balanced savoury flavours with good volume. Wood is well integrated, pleasantly subtle silky tannins. Oodles of richness and tension with a long finish.

TECHNICAL DATA

Analysis: Alc: 15% • TA: 5.4g/l • RS: 2.3g/l • pH: 3.54

WINEMAKER'S NOTES

Harvested between 23rd March and 5th April 2018 compared with 28th March for the 2017 vintage. 100% barrel fermented using wild yeast before 22 months of maturation in a selection of French oak barrels.

Selected bunches from our cabernet franc vineyard were berry sorted before a 10 day cold soak. Berries were transferred to French oak barrels (80% new) with 10% whole cluster and allowed to ferment slowly using wild yeast at low temperatures. Post fermentation maturation of 97 days. This wine consists of mainly free run juice with some juice from the heart of the press. The wine will continue to develop in bottle over the next 7-10 years. Limited production of 183 x 1.5l magnums and 2252 x 750ml bottles. Bottled 6 February 2020.

FOOD PAIRING

Medium rare kudu fillet; vine roasted tomatoes; fried corn polenta. Tomato bredie.

