

holden manz Chardonnay 2020

HARVEST

The 2020 chardonnay grapes were specially sourced and hand selected by our Cellar Master from a site on a ridge overlooking False Bay and a high-altitude slope on the Banhoek side of the Simonsberg Mountain. These two locations are both cool climate but for different reasons. They combine magnificently to produce a rounded well-balanced wine. Winter 2019 saw cool temperatures and good strong rains allowing the vines a chance to rest. Growing season was dominated by moderate temperatures, moderate rainfall and a slow ripening period.

COLOUR

Lemony green.

NOSE

A bright, lively nose with mineral overtones giving way to stone fruit, light roasted almonds and a waft of lemon meringue.

PALATE

Eleven months lees contact adds a refined creaminess and complexity, presenting an appealing full mouth and length. Elegant flavours of citrus and white blossom, knit with a minerality, some salinity and complex acidity to provide a long, smooth finish.

TECHNICAL DATA

Analysis: Alc: 14.4% • TA: 4.4 g/l • RS: 1.6 g/l • pH: 3.7

WINEMAKER'S NOTES

Berries were hand selected in the cool of the early morning from two cool climate sites – one overlooking the sea at Somerset West and the other high on the Simonsberg Mountain. Following whole bunch pressing juice was allowed to rest to clarify before filling 225 litre French oak barrels (30% new barrels, 50% 2nd fill and the balance 3rd fill for fermentation). This Chardonnay was 100% barrel fermented, using natural yeast with extended lees contact and daily batonnage. As a result, the wine delivers a naturally fresh, creamy and crisp palate. Around 30% of this wine underwent malolactic fermentation.

FOOD PAIRING

Pan fried diver scallops with minted garden peas and new potatoes!

