

# holden manz Merlot Reserve 2017

## HARVEST

Another drought vintage! Winter 2016 was cool with good early rains in June however this did not continue and August was warm and dry resulting in early bud burst. The re-occurrence of a strong south-easter at inopportune moments caused the berries to be smaller but with good colour, acidity and taste profile. A low disease index minimized spray intervention while maintaining a very healthy crop. The harvest season was noteworthy for its lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. Our 2017 wines are concentrated with dense flavours and good

## COLOUR

Ruby red centre with a red rim.

## NOSE

Red cherry dominates with subtle cedar, fynbos and wild fig.

## PALATE

Red cherries on entry with a complex mid-palate and a mocha finish – very moreish! Soft round tannins with some tension on the finish.

## TECHNICAL DATA

**Analysis:** Alc: 15.3% • TA: 4.85 g/l • RS: 2.11 g/l • pH: 3.57

## WINEMAKER'S NOTES

Harvested on 1<sup>st</sup> and 3<sup>rd</sup> March 2017 compared with 24<sup>th</sup> and 26<sup>th</sup> March for the 2016 vintage. Hand selected bunches underwent individual berry selection to ensure only the best fruit was fermented. 100% of the fruit was fermented as berries in barrel. All fermentation was spontaneous (wild) with no commercial yeast added. Matured for 22 months in 70% new French oak barrels. Limited production of 163 x 1.5l magnum bottles and 1,714 750ml bottles. A classic merlot which will continue to develop for the next 7-10 years.

## FOOD PAIRING

Best end rack of new season lamb, baby new potatoes, fresh garden peas and a touch of mint.

