

holden manz Merlot Reserve 2020

HARVEST

The 2019/20 growing season was characterized by cooler but windy conditions. Fruit set was negatively impacted by wind damage. The vintage was moderately warm. Bunches and berries were smaller than average but with lots of fruit intensity. The wines from this vintage are developing great depth of flavour.

COLOUR

Dark garnet with a bright red rim.

NOSE

Black cherry dominates with blackberry, subtle cedar, fynbos and wild fig.

PALATE

Full bodied. Black cherries and plum on entry with a complex mid-palate and a mocha finish – very moreish! Soft round tannins with long velvety fruity finish.

TECHNICAL DATA

Analysis: Alc: 15.5% • TA: 4.9 g/l • RS: 3.1 g/l • pH: 3.79

WINEMAKER'S NOTES

Harvested between 20th March and 3rd April 2020 compared with the 29th March for the 2019 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. 50 days post fermentation maceration. Matured for 22 months in 70% new French oak barrels. Bottled 13 July 2022. Limited production of 121 x 1.5l magnum bottles and 2,460 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. Alternatively, an aged Comté with freshly baked sour dough bread.

