

# holden manz Syrah 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 Syrah. Our 2018 wines are concentrated with dense flavours and good structure.

## COLOUR

Dark ruby with purple edges.

## NOSE

Beautiful aromas of fresh violets, white pepper, red fruit with a whiff of spice.

## PALATE

Full bodied wine with elegant fine tannins. Mineral with vibrant fruit and spicy flavours. Dark chocolate combines with darker fruits to provide a long lingering finish.

## TECHNICAL DATA

**Analysis:** Alc: 14.7% • TA: 4.0g/l • RS: 2.4g/l • pH: 3.72

## WINEMAKER'S NOTES

These grapes were picked on 9 April 2018 and were 100% fermented using wild yeasts in stainless steel tank of which 50% was whole cluster. The grapes were selected from distinct parcels with varying soil types. This complexity in growing has resulted in a wonderful intricacy in the wine. The grapes were picked at optimal ripeness to enable the correct balance between sugar and phenolic components. Individual pickings were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 10 days cold soaking. This Syrah was fermented using wild yeast in an open topped stainless steel pigeage tank and matured in second fill 500 litre French oak barrels for 18 months.  
Bottled 7 November 2019.

## FOOD PAIRING

Granny's roasted chicken with sage and onion stuffing.  
Roasted seabass with an Asian coconut sauce.  
Pata negra ham, manchego cheese and black olives with freshly baked ciabatta.

