

holden manz Syrah Reserve 2016

HARVEST

The 2015 vintage was always going to be a tough one for nature to follow. While 2015 produced low yields driven by a dryer than average winter 2014 and with no rain from October 2014 until harvest 2015, the 2015 winter was 60% wetter than the previous year with rain also falling until harvest. A cooler vintage than 2015 with a longer ripening period and stronger yields. Perhaps our longest overall harvest period yet. With summer warming up a bit later, this provided a longer ripening period with good fruit set and great yields. Long stretched out harvest allowed ample time for picking our grapes at optimal ripeness.

COLOUR

Deep purple color with bright edge.

NOSE

Savory nose with floral hints of dried violets and *fraises des bois* combined with cinnamon and nutmeg.

PALATE

Ripe and bold dark fruit and spicy notes, think Cornas/Hermitage style, black pepper, rounded tannins, long powerful finish.

TECHNICAL DATA

Analysis: Alc: 15.5% • TA: 4.4 g/l • RS: 2.0 g/l • pH: 3.74

WINEMAKER'S NOTES

Picked on 30th March 2016 compared to 9th March 2015 for the previous vintage. Hand selected bunches of our most concentrated ripe syrah were cold macerated over an extended period of time prior to barrel fermentation. 20% whole bunch fermented using wild yeast in a combination of 225 and 500 litre French oak barrels. Maturation took place in a mix of 70% 500l French oak barrels (50% new) and 30% 225l French oak barrels (100% new).

Limited production of 266 x 1.5l magnums and 2,932 x 750ml bottles.

Bottled 2nd March 2018.

Decant before serving. Great ageing potential.

FOOD PAIRING

Fire roasted sirloin steak with an avocado salad.

Crispy roasted goose with a plum reduction.

