

# holden manz Vernissage 2020

## HARVEST

The 2019/20 growing season was characterized by cooler but windy conditions. Fruit set was negatively impacted by wind damage. Bunches and berries were smaller than average but with lots of fruit intensity.

## COLOUR

Bright garnet centre with a clear red edge.

## NOSE

A beautiful collaboration of the typical characteristics of the cultivars, plums, red cherries, liquorice, blueberry, old saddle leather, cigar box and cloves.

## PALATE

This approachable wine has beautiful ripe, soft and silky tannins with good balance and a lingering finish. Black cherry, plums, tobacco and herbaceous notes are prominent. Balanced acidity and vibrant flavours complement this elegant wine.

## TECHNICAL DATA

Blend: Merlot 45%, Cabernet Sauvignon 26%, Syrah 17%, Cabernet Franc 12%  
Analysis: Alc: 14.5% • TA: 4.4g/l • RS: 3.7g/l • pH: 3.86

## WINEMAKER'S NOTES

Individual varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 8 days cold soaking. Minimal additions were made to preserve the true cultivar characteristics of the grapes. After careful blending trials and numerous test tastings the final blend combined a variety of batches each contributing in its own unique way to make this a balanced, expressive and fruit driven wine. Maturation included 18 months in 3<sup>rd</sup> fill French oak barrels. Picked 19 March to 26 March 2020.

## FOOD PAIRING

Slow cooked lamb stew with rich tomato herb and garlic sauce, green haricots and grilled polenta.  
Your favourite pasta and pizza dishes.

