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 3rd 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.