

holden manz visionaire 2017

HARVEST

Another drought vintage! Winter 2016 was cool with good early rains in June however this did not continue and August was warm and dry resulting in early bud burst. The re-occurrence of a strong southeaster at inopportune moments caused the berries to be smaller but with good colour, acidity and taste profile. A low disease index minimized spray intervention while maintaining a very healthy crop. The harvest season was noteworthy for its lack of heatwave; long cool nights and pleasant late summer days which contributed to exceptional ripeness. Our 2017 wines are concentrated with dense flavours and good colour.

COLOUR

Deep garnet in colour with a bright red edge.

NOSE

Brimming with red and black berries and mulberry flavours, with subtle notes of pencil shavings, graphite, spicy white pepper, biltong and violets in early spring.

PALATE

Smooth elegant focused palate with mid-palate ripeness and spicy supple finish. Red and black fruits dominate balanced with a graphite steeliness. The tannins are soft and refined and exquisitely round off the aromas of spice and fresh plum. Savoury, layered complexity with lots of finesse. The multiple components of Visionaire allow each to show off its own unique characters while combining to produce an experience greater than the parts – each varietal a celebrated soloist combining with the orchestra of the blend!

TECHNICAL DATA

Blend: Cabernet Sauvignon 40%, Merlot 37%, Syrah 18%, Cabernet Franc 5%

Analysis: Alc: 14.5% • TA: 4.5 g/l • RS:3.3 g/l • pH: 3.75

WINEMAKER'S NOTES

20% new 225 litre French oak barrels.

80% 2nd and 3rd fill 225 litre French oak barrels.

24 months ageing before blending and bottling.

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 varieties were bunch and berry sorted, crushed and destalked to tank. Fermentation was initiated after 5 day cold soaking. Minimal additions were made to preserve the true cultivar characteristics of the grapes. Ageing potential – 7-10 years.

FOOD PAIRING

Rosemary roasted Karoo lamb chops or a fine 30 day plus air dried fillet steak with a pepper sauce! This wine is complex – keep the food simple to enjoy its natural goodness.

