

Holden Manz Big G 2009

Appearance: Deep, dark red edge with an intense inky centre.

Nose: The nose is intense and forward, showing cassis and blackberry fruit. Combined with gentle dark chocolate and spiciness the nose shows a depth and complexity unique to this blend. Subtle nuances of vanilla and coffee from the barrels rounds the nose.

Palate: The wine on entry has an explosion of berry fruits and soft ripe tannins. This, linked to the flavours from the barrels, creates a wonderfully balanced blend. The Cabernet Franc, with its rich intensity of flavour and acid, along with the balanced tannins and depth of fruit in the Cabernet Sauvignon, has resulted in a deeply complex and unique wine. The finish leaves the palate filled with flavour.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc

winery : Holden Manz Wine Estate

winemaker : _

wine of origin :

analysis : alc : 14.12 % vol rs : 3.0 g/l pH : 3.46 ta : 5.8 g/l va : 0.52 g/l so2 : 80 mg/l fso2 : 28 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Decanter World Wine Awards 2011 : Gold

ageing : When cellared correctly this wine will be an exciting drinking experience for the next 10+ years.

in the vineyard : The Cabernet Franc and Cabernet Sauvignon for the 2009 vintage were chosen from selected rows inside the various specific blocks of Cabernet Sauvignon and Cabernet Franc. The vineyards were manicured to produce 5 tons/ha.

about the harvest: The grapes were picked at optimal ripeness to get the correct balance between sugar and phenolics. 24.5°B; TA 6.2 g/l; pH 3.56.

in the cellar : The individual varieties were bunch and berry sorted, crushed and destalked to tank. After 3 days of cold soak at 10°C, alcoholic fermentation was started. The wine was pressed directly to new French oak 225 litre barrels where melolactic fermentation was completed. The blend was made from selected barrels of Cabernet Franc and Cabernet Sauvignon. The 2 wines were blended and returned to barrel. The wine was matured in barrel for 16 months.

