wine.co.za
easiest way to buy wine

Holden Manz Rosé 2010

Appearance: Bright, clear and brilliant light cherry red colour.
Nose: Subtle nuances of fresh strawberries and cherries. A touch of creaminess and vanilla on the nose from being on the lees in barrel supports the fruit flavours and adds dimension.
Palate: The palate reflects the subtle flavours of strawberries and dark cherries which follow through from the nose. The acidity and fruit is well balanced, leading to a fresh, lively, crisp and dry finish on the palate. The palate has depth and weight, which allows it to be either enjoyed on its own or to be paired with food.

Can either enjoyed on its own or to be paired with food.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Holden Manz Wine Estate
winemaker : _
wine of origin :
analysis : **alc :** 14.5 % vol **rs :** 2.8 g/l **pH :** 3.41 **ta :** 6.3 g/l **va :** 0.25 g/l **so2 :** 120 mg/l **fso2 :** 21 mg/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : This wine will age well for at least 2-3 years if cellared correctly.

in the vineyard : The Rosé is made from a dedicated block of Cabernet Sauvignon.

in the cellar : The grapes are crushed, destalked and berry sorted. The grapes are then taken directly to the press and left on the skins for 5 hours, after which it is pressed and settled. Cold fermentation is applied to 3/4 of the wine and 1/4 undergoes barrel fermentation. The barrel fermented wine is left on the lees for 3 months, after which it is blended, stabilized and ready for bottling.