

## Holden Manz Shiraz 2008

**Appearance:** Bright red edge with a deep, dark centre.

**Nose:** The nose reflects plum and sweet, dark, cherry fruits. The time spent in the barrel adds to the nose with coconut and a slight spiciness. The nose is forward with a medium intensity.

**Palate:** The wine on entry is clean and subtle, showing ripe, soft, chewy tannins. The sweet, dark, cherry fruits supported by the wood tannins, allows the mid-palate length and depth. The wine has a balanced finish which allows it to be enjoyed on its own or to be paired with food.

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**variety :** Shiraz | Shiraz

**winery :** Holden Manz Wine Estate

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 14.38 % vol   rs : 3.2 g/l   pH : 3.60   ta : 6.1 g/l   va : 0.83 g/l   so2 : 88 mg/l   fso2 : 34 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** If cellared correctly, this wine will improve over the next 5 years.

**in the vineyard :** The Shiraz for the 2008 vintage was chosen from selected rows inside a specific block. The vineyards were manicured to produce 6 tons/ha.

**about the harvest:** The grapes were picked at optimal ripeness to get the correct balance between sugar and phenolics: 24.8°B; TA 6.4 g/l; pH 3.5.

**in the cellar :** Grapes 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 barrels where melolactic fermentation was completed. 10% new French oak and 90% 2nd and 3rd fill 225 litre barrels. The wine was matured in barrel for 12 months.

