

Holden Manz Chardonnay Reserve 2017

Lemony gold. A bright, sparky nose with nuances of freshly baked shortbread, citrus peel, lemon biscuit, toasted almonds, brioche and clementine. Extended lees contact adds a creaminess and complexity, presenting an appealing length of palette. Elegant flavours of winter melon, dried apricot, ginger and hazelnut interwoven with complex acidity to provide a long, smooth finish.

West coast rock lobster served with lemon butter sauce. Slow poached pernod oysters with fresh apple, verjuice dill and lees. Roasted monkfish wrapped in parma ham. Hand dived sea scallops pan fried with a pea purée.

variety : Chardonnay | 100% Chardonnay

winery : Holden Manz Wine Estate

winemaker : Thierry Haberer

wine of origin : Western Cape

analysis : alc : 14.84 % vol rs : 1.7 g/l pH : 3.51 ta : 5.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Cork

about the harvest: Our chardonnay grapes are sourced from specially selected terroir with a preference for cool climate growing conditions. 2017 growing season allowed the grapes to mature under near perfect conditions. All bunches are hand selected at harvest to ensure the highest possible quality fruit. Picking is carried out early in the morning while the fruit is at its coolest temperature and transported to Holden Manz in a temperature protected environment.

in the cellar : Following harvesting the berries are cooled to 5°C prior to a whole bunch press using the "Champagne" press cycle. After clarifying over-night pressed juice was transferred to 225 litre French oak barrels (90% new barrels, 10% 2nd fill) for fermentation. Our Reserve Chardonnay was 100% barrel fermented, using natural yeast with extended lees contact and daily batonnage. We undertook a barrel selection of our 2017 Chardonnay production to create this exceptional wine. Less than 14% of this wine underwent malolactic fermentation. Limited production of 6 barrels only.

