

Holden Manz Merlot Reserve 2015

Intense ruby red center. Upfront mulberry, blackberry and dark cherries followed by subtle spice aromas provide an in-depth nose with nuances of elegantly integrated wood maturation. Smooth, elegant, sexy and luscious! Dark fruits, blueberries, cherries and tobacco on entry support the overall palate of fruit and balanced acidity. Well-structured wine with rich elegant and refined tannins, enticing texture with a long finish.

Slow roasted pork belly and strawberry salad with berry and spiced nut dressing.

variety : Merlot | 100% Merlot

winery : Holden Manz Wine Estate

winemaker : Thierry Haberer

wine of origin : Western Cape

analysis : alc : 15.19 % vol rs : 3.8 g/l pH : 3.61 ta : 5.2 g/l

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

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

about the harvest: Exceptional vintage! Winter ended on a relatively warm note in August, resulting in quick growth and even bud burst. A cooler spring slowed growth before warm, dry and sunny early summer conditions accelerated the harvest. Hot weather preharvest reduced the crop significantly however the resulting fruit was some of the best seen in recent years.

in the cellar : Hand selected bunches underwent individual berry selection to ensure only the best fruit was fermented. 70% of the fruit was fermented as berries in barrel with the remainder fermented in stainless steel tank. All fermentation was spontaneous (wild) with no commercial yeast added. Matured for 27 months in 50% new French oak barrels. A classic merlot which will continue to develop for the next 7-10 years.

