

Holden Manz Cabernet Franc Reserve 2017

Bright ruby red. A subtly fragrant aromatic wine with tobacco leaf, spice and pepper notes. Enchanting black fruit nose. Rich and elegant soft textured wine with predominant cassis and dark berries. Well balanced savoury flavours with good volume. Wood is well integrated, pleasantly subtle tannins. Balanced with a long finish with plenty of spice and mocha.

Medium rare springbok fillet.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Holden Manz Wine Estate

winemaker : Thierry Haberer

wine of origin : Western Cape

analysis : alc : 15.20 % vol rs : 2.7 g/l pH : 3.54 ta : 5.4 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 pre-harvest reduced the crop significantly however the resulting fruit was some of the best seen in recent years.

in the cellar : 100% barrel fermented using wild yeast before 27 months of maturation in a selection of French oak barrels. Selected bunches from our cabernet franc were berry sorted before a 10 day cold soak. Berries were transferred to 100% new French oak barrels and allowed to ferment slowly at low temperatures. This wine consists of mainly free run juice with some press. Wine will continue to develop in bottle over the next 7 years. Limited

