

# KWV THE MENTORS CANVAS

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## Vintage: 2016

### Wine of Origin:

Coastal Region

### Vineyards:

55% Wellington, 28% Stellenbosch, 17% Paarl

### Components

39% Shiraz, 17% Grenache noir, 17% Tempranillo, 14% Petite Sirah, 7% Cinsaut, 6% Tannat

### Vintage conditions:

The winter preceding the 2016 vintage was cold enough to ensure good rest, it broke under far drier conditions than normal. Bud break was generally even and on schedule, with the exception of Sauvignon Blanc. Heat spiked in October and while gentle breezes favoured good set, some varieties remained inconsistent - even within the same bunch or cluster. The significantly smaller harvest coupled with the dry conditions induced earlier ripening. Late December and early January brought the heat with a six-week period where temperatures regularly rose above 35°C. Reds look very good whereas whites were challenging due to lower acids, but the winemaking team were up to the challenge and produced a solid performance.

### Yield:

8 tons/ha

### Wine making:

Only the best bunches and berries were selected to craft this wine. After fermentation, the most promising wines of each varietal were chosen to mature in barrel. Older oak was used for maturation to allow maximum varietal and fruit expression. After 12 months, the finest wines were selected to remain in barrel for an additional six months. This wine is truly about selecting the best-of-the-best.

### Maturation:

The wine was matured for 18 months - 90% of it in French oak barrels and 10% in American. A combination of 300L and 500L barrels was used. A 50% portion of the barrels was first-fill.

### Total production:

7 500L

### Bottling date:

December 2017

### **Wine description:**

This multi-dimensional and complex red blend shows layered aromas of plum, raspberry and dark chocolate. On the palate, the flavours of cassis and cinnamon combine with sweet tannins to deliver a concentrated and full-bodied wine.

### **Serving suggestion:**

This wine can be savoured on its own, or enjoyed with grilled red meat and venison.

### **Cellaring potential:**

Enjoy the wine now or cellar for up to eight years from vintage.

### **Wine analysis:**

Alcohol: 14.68 % vol

pH: 3.44

Total acidity: 5.91 g/l

Residual sugar: 3.07 g/l

### **Winemaker's Comment:**

This year for the fourth time the exciting inclusion of Petite Sirah contributes its firm tannin structure, spice and juicy concentration. The Petite Sirah brings fresh acidity too. This wine is a blend of six very different grape varieties. Each has a very different palate weight and tannin structure. Blending these varieties to achieve the ideal balance took some time, but we believe they have enhanced the overall appeal of the wine. The wine shows plenty of cherry and cranberry flavours, which complement the sweet, chewy tannins. It will age comfortably for 10 years, over which time the tannins will soften.

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# ADDITIONAL INFORMATION

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|                            |   |             |            |                   |            |
|----------------------------|---|-------------|------------|-------------------|------------|
| <b>VA:</b>                 | 0.69 g/l  | <b>SO2:</b> | 48/122 ppm | <b>Label Alc:</b> | 14.5 % v/v |
| <b>Grape Varieties:</b>    | 39% Shiraz, 17% Grenache noir, 17% Tempranillo, 14% Petite Sirah, 7% Cinsaut, 6% Tannat   |             |            |                   |            |
| <b>Western Cape Soils:</b> | Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months. |             |            |                   |            |

## **Fining:**

|   |      |
|---|------|
| Bentonite                                     | No   |
| Albumen (egg white)                           | No   |
| Pork gelatine                                 | No   |
| Beef gelatine                                 | No   |
| Isinglass (fish protein)                      | No   |
| Casein (milk derivatives)                     | No   |
| PPVP  | No   |
| CUSO4   | Yes  |
| Ascorbic Acid                                 | No   |
| SO2   | Yes  |
| Gum Arabic                                    | No   |
| Any other products?<br>If yes, please specify | None |
| Or NO FINING?                                 | No   |

## **Information for internal use:**

|                           |                  |
|---------------------------|------------------|
| <b>Product bottled as</b> | Mentors Canvas   |
| <b>FA Number</b>          | R17/327          |
| <b>Material number</b>    | 3/5061           |
| <b>Tank number</b>        | A7BT29           |
| <b>Date Compiled</b>      | 14 December 2017 |