

THE MENTORS

MALBEC | 2019

WINE OF ORIGIN: Paarl

COMPONENTS: 100% Malbec

VINEYARDS: 100% Paarl

VINTAGE CONDITIONS:

The 2019 season showed great promise with improved winter rains. However, variable weather conditions, with continuous temperature fluctuations, resulted in inconsistent bud break, uneven flowering and set. Followed by slow and uneven ripening. Reds were most affected and overall yields were down. White varieties, except for the lower yields on Sauvignon Blanc, were as expected. The challenges are not without rewards: whites are bright and flavourful with good aromatics. Reds have soft tannins with rich fruit and generosity.

YIELD: 6 tons/ha

WINE MAKING:

Grapes were harvested at optimal ripeness and hand-sorted in the cellar to ensure only the best fruit was used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately six days and during this time, the wine was pumped over every four hours. It was pressed, then settled and transferred to barrel for malolactic fermentation. The wine was then racked and cleaned, and returned to barrel for maturation. After 12 months the best wines were selected to mature for a further six months. In total over the 18-month maturation period, the wine was racked twice. This wine is truly about selecting the best-of-the-best.

MATURATION:

The wine spent 18 months in 70% new French oak barrels.

TOTAL PRODUCTION:

1 000 L

BOTTLING DATE:

December 2020

WINE DESCRIPTION:

This full-bodied wine explodes with fresh raspberry, cassis, black cherries and green peppercorn with hints of plum. It is fresh and lively with soft integrated tannins. On the palate, the wine is succulent and well-balanced, with an undertone of tobacco and eucalyptus notes.

SERVING SUGGESTION:

Enjoy on its own, with roast pork, fillet steak, stuffed peppers or olives and aged Gouda.

CELLARING POTENTIAL:

This wine can be enjoyed now, but cellaring for a further eight years will be rewarded.

WINE ANALYSIS:

Alcohol: 14.42 % vol • pH: 3.36 • Total acidity: 6.13 g/l • Residual sugar: 3.66 g/l

