



THE MENTORS



PINOTAGE | 2018

WINE OF ORIGIN: Stellenbosch

COMPONENTS: 100% Pinotage

VINEYARDS: 100% Stellenbosch

VINTAGE CONDITIONS:

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track. October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

YIELD: 7-8 tons/ha

WINE MAKING:

A three-step selection process ensured only the best quality fruit was chosen for fermentation. Selective picking in the vineyard, followed by both bunch and berry selection on the sorting table in the KWV The Mentors cellar, is strictly followed. The cuvée was inoculated after two days of cold soaking. Fermentation took place at 26oC over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine matured in barrel for 18 months.

MATURATION:

The wine was matured for 18 months in oak barrels - 90% of French origin and 10% American. A 70% portion of the barrels was first-fill.

TOTAL PRODUCTION:

8 800 L

BOTTLING DATE:

November 2019

WINE DESCRIPTION:

This wine reflects the true varietal characteristics of a modern-styled Pinotage, with an abundance of blackcurrants and plums, and hints of fruit cake and cloves on the nose. The intense concentration on the palate shows sweet fruit and well-integrated oak. The silky-smooth tannins contribute to the wine's juicy, round and seamless finish.

SERVING SUGGESTION:

This Pinotage is the perfect accompaniment to a pork-belly roast with garlic and sage or a succulent beef roulade.

CELLARING POTENTIAL:

This wine can be enjoyed now, but will also cellar well for five to eight years.

WINE ANALYSIS:

Alcohol: 14.81% vol • pH: 3.43 • Total acidity: 6.1 g/l • Residual sugar: 2.36 g/l

