

# KWV THE MENTORS PINOTAGE

---

## Vintage: 2016

### Wine of Origin:

Darling

### Components

100% Pinotage

### Vineyards:

100% Darling

### 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:

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 observed. The cuvée was inoculated after two days of cold soaking. Fermentation took place at 26°C over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins.

### 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:

5 350 L

### Bottling date:

December 2017

### **Wine description:**

This wine reveals the true varietal characteristics of a modern-styled Pinotage: it's dense in colour and bold in flavour. It has an abundance of cranberries and plums on the nose, with hints of perfume and cloves. The intense concentration on the palate shows juicy bright fruits and well-integrated oak. The silky-smooth tannins contribute to the wine's 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: 14.73% vol

pH: 3.52

Total acidity: 6.03 g/l

Residual sugar: 2.78 g/l

### **Winemaker's comment:**

Pinotage, a hybrid of Pinot noir and Cinsaut, was bred by Abraham Perold in Stellenbosch over 50 years ago and has become a variety recognized globally as South African.

The stylistic evolution in Pinotage winemaking has been dramatic over the past 10 years. Most winemakers today recognise that the presence of Pinot noir in the parentage requires the wine be respected and handled a little gentler than previously thought.

We aim to produce a rich, soft and concentrated wine with structure and finesse, and believe we have achieved this with the 2016.

This is the first time we introduce a wine of 100% Darling origin Pinotage grapes to The Mentors Pinotage label. It's the perfect ambassador to show the virtues of this truly unique South African grape variety.

# ADDITIONAL INFORMATION

---

<b>VA:</b>	0.78 g/l	<b>SO2:</b>	47/113 ppm	<b>Label Alc:</b>	14.5 % v/v
<b>Grape Varieties:</b>	100% Pinotage				
<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.				

## Finning:

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? If yes, please specify	None
Or NO FINING?	No

## Information for internal use:

<b>Product bottled as</b>	Mentors Pinotage
<b>FA Number</b>	R17/324
<b>Material number</b>	3/4454
<b>Tank number</b>	A7BT35
<b>Date Compiled</b>	12 December 2016