

THE MENTORS



Nebbiolo 2017

WINE OF ORIGIN: Stellenbosch

COMPONENTS: 100% Nebbiolo

VINEYARDS: 100% Stellenbosch

VINTAGE CONDITIONS: Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early-season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. Despite shifts in variety harvest order, wine quality looks fabulous.

YIELD: 6 tons/ha

WINEMAKING: 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 24 months. In total over the 36-month maturation period, the wine was racked twice. This wine is truly about selecting the best-of-the-best.

MATURATION: The wine spent 36 months in 2nd and 3rd fill 500L French oak barrels and 24 months in bottle before release

TOTAL PRODUCTION: 1 300 bottles

BOTTLING DATE: December 2020

WINE DESCRIPTION: This full-bodied wine explodes with aromas of rose petals, red cherries and raspberries with hints of lavender. The palate is focussed with an undertone of cloves, dried fruit and leather. The grippy tannin structure and zippy acidity is well integrated and delivers an intense, lasting finish.

SERVING SUGGESTION: Enjoy on its own or with beef Tenderloin, braised duck, wild mushrooms and aged Gouda.

CELLARING POTENTIAL: This wine can be enjoyed now, but cellaring for a further ten years will be rewarded.

WINE ANALYSIS: Alcohol: 13.91 % vol • pH: 3.2 • Total acidity: 7.07 g/l • Residual sugar: 1.87 g/l