

# THE MENTORS



## PEROLD | 2019

**WINE OF ORIGIN:** Coastal Region

**COMPONENTS:** 39% Pinotage, 24% Cabernet Sauvignon, 24% Shiraz, 13% Petite Sirah

**VINEYARDS:** 45% Swartland, 24% Stellenbosch, 13% Darling, 13% Wellington, 5% 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:** 8 tons/ha

**WINE MAKING:**

This wine is a blend of varieties from regions and sites that have consistently produced wines of outstanding quality and style. In making The Mentors Perold we set out to produce a wine that over time will be recognized as the ultra-premium benchmark in South Africa. Only the best varieties, regions and sites are therefore considered.

Our winemaking focuses on balanced structure, concentration and finesse. We utilize a combination of whole-berry fermentation and gentle pump-overs to ensure every bit of flavour is captured, with Pinotage taking priority.

For this specific wine, the bunches were handpicked and sorted to ensure only the best of each variety went into the blend. After fermentation, the most promising wines of each cultivar were chosen to mature further in barrel. After 12 months, the best wines were singled out and aged for another six months. This wine is truly about selecting the best-of-the-best.

**MATURATION:**

The wine was matured for 18 months in first-fill French oak barrels.

**TOTAL PRODUCTION:**

4000L

**BOTTLING DATE:**

December 2020

**WINE DESCRIPTION:**

This elegant Cape Blend overflows with the aromatic fruit sweetness of plums, sour cherries and black pepper. The structured palate and juicy tannins can be attributed to great balance between fruit concentration and oak integration. The finish is focused, yet lingers in a velvet mouthfeel.

**SERVING SUGGESTION:**

This wine can be savoured on its own or paired with hearty winter dishes such as oxtail and lamb shank.

**CELLARING POTENTIAL:**

Enjoy now or cellar for eight to ten years from vintage.

**WINE ANALYSIS:**

Alcohol: 14.82 % v/v • pH: 3.52 • Total acidity: 6.23 g/l • Residual sugar: 2.54 g/l