

# THE MENTORS



## ORCHESTRA | 2021

**WINE OF ORIGIN:** Western Cape

**VINEYARDS:** 79% Stellenbosch, 15% Paarl, 6% Botriver

**COMPONENTS:** 39% Cabernet Sauvignon, 29% Petit Verdot, 12% Cabernet franc, 10% Malbec, 5% Merlot, 5% Carmenere

**VINTAGE CONDITIONS:** Winter 2020 delivered good rainfall and cold that saw us returning to long term averages and the end of the drought that had tested all in the Western Cape for the last 5 years. Spring 2020 was defined by later bud break and particularly cool and wet conditions. Variable bud break was observed on a number of varieties. Flowering 2020 saw a continuation of this trend of cooler weather, intermittent rainfall and overcast conditions with lots of wind. The increased rainfall also brought significant disease pressure to most areas, in particular Downey Mildew. Summer has been a far cooler affair that we have been used to with particularly cool nights. This is per se a very good indicator of a quality vintage. We received only one or two warm days that were immediately followed by a cool spell all the way into late January. Harvest began on 21st January, 14 days later than last year and finished on the 7th of April.

**YIELD:** 6-8 tons/ha

**WINEMAKING:** Grape bunches were hand-picked and sorted in the KWV The Mentors cellar, which ensured only the best of each variety went into the blend. After fermentation, the most promising wines were chosen to continue maturation in barrel. After 12 months, again the finest were selected to mature for a further six months before blending. This wine is truly about selecting the best-of-the-best of each variety.

**MATURATION:** The wine matured for 18 months in French oak barrels, 70% of which were first-fill.

**TOTAL PRODUCTION:** 26 000 L

**WINE DESCRIPTION:** This modern, multi-layered and Bordeaux-style blend shows aromas of blackcurrants, plums and dark cherries with nuances of pencil shavings and wild fennel. On the palate, the intense concentration is prompted by a firm tannin structure and layers of dark berry fruit with an excellent follow-through.

As with a fine orchestra, this blend showcases the unique individual attributes of the different varietals, but together delivers a complexity beyond the sum of the components.

**SERVING SUGGESTION:** The wine can be enjoyed on its own or paired with braised lamb shoulder or filet mignon.

**CELLARING POTENTIAL:** The wine can be opened now or cellared for up to eight years.

**WINE ANALYSIS:**  
Alcohol: 14.73% vol  
pH: 3.39  
Total acidity: 6.37 g/l  
Residual sugar: 2.47 g/l

The past. The present. *The future.*