THE MENTORS





GRENACHE BLANC | 2024

WINE OF ORIGIN: Coastal Region

COMPONENTS: 100% Grenache blanc

VINEYARDS: 100% Wellington

VINTAGE CONDITIONS: Winter 2023 was cold and wet in the most positive sense for most parts ensuring good dormancy relief and not only good soil moisture stores but also good leaching of salts and flushing of the root zone. Spring stayed cold and wet which negatively impacted flowering and drove disease pressure up.The summer was warmer, dryer yet windy. These conditions were predominantly during fruit set and berry growth which probably had an impact on the berry and bunch sizes which was only really become noticeable when harvest commenced.Vintage was early, fast and very light, predicted to South Africa's smallest harvest in 22 years and with all the above mentioned challenges the last grapes were received at KWV on 27 March 2024. Where the tiny berries and small bunches, have led to great concentration and powerful flavour concentration in the wines.

YIELD: 8 tons/ha

WINEMAKING: A smaller pocket of grapes specifically selected from a specific vineyard were hand-harvested before being crushed and de-stemmed. Overnight settling of the juice was followed by carefully racking to the fermentation tank. 100% of the blend was fermented in barrel of which 86% was an indigenous yeast strain to enhance the texture and mouth-feel of the wine. 14% was fermented with a specially selected commercial yeast strain to enhance fruit, freshness, minerality and overall complexity. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

MATURATION: 100% matured in barrel.

TOTAL PRODUCTION: 1 500 L

WINE DESCRIPTION: This sweet, creamy textured wine shows aromas of orange blossom, mango with hints of minerality, oak and toasted oak. The fresh, textured & well-rounded palate has hints of peach that is supported by a linear acidity that enhances the mineral and crisp finish.

SERVING SUGGESTION: Enjoy this wine on its own or with salmon, fish or delicately flavoured, creamy risottos.

CELLARING POTENTIAL: The wine can be enjoyed now or cellared for up to five years.

WINE ANALYSIS:
Alcohol: 14.00%
pH: 3.17
Total acidity: 6.45 g/l
Residual sugar: 3.03 g/l