

KWV The Mentors Shiraz/Cabernet Franc 2006

The first aromas are an explosion of black fruit, black current, black cherry, plum, brambles and violets with nuances of oyster shell and pencil shavings. The wine develops into a serious and complex, yet elegant wine with a combination of earthy, spicy and fruity undertones. Although controversial blending partners, the varieties compliment each other uniquely with their strong individual characteristics.

variety : Shiraz | Shiraz, Cabernet Franc

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 15.64 % vol rs : 3.37 g/l pH : 3.51 ta : 5.97 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : About the area:

The Shiraz grows in a vineyard surrounded by fynbos, approximately 800 metres above sea level. The vineyard has a perfect panoramic view of the Stellenbosch, Paarl, Swartland and Riebeeck - Kasteel areas. The Shiraz creates the masculine part of the blend. The Cabernet Franc which partners this blend is produced from grapes of vineyards surrounded by the Helshoogte Mountains and provides the elegance to the blend. The deep clay soils ensure well established rootstock and optimal water retention for even ripening, intense fruit flavour and incredible depth.

Vintage conditions:

Exceptional quality wines were generally made from the 2006 harvest. The period from budburst to flowering was characterized by cool, windy conditions and these conditions led to weak set and thus looser, lighter bunches. This manifested in a lower yield per vine. The rest of the season was warm to very warm with dry periods during ripening and harvest. The warmer climate combined with constant windy conditions lead to decreased vine vigor and a further reduction in bunch and berry size.

about the harvest:

Harvest Date: End February 2006

in the cellar : The Shiraz was harvested at optimal ripeness and hand sorted at the cellar before processing. The wine fermented spontaneously and during that time the wine was pumped over daily. After alcoholic fermentation in a stainless steel tank, the wine was racked to new French oak barrels. The wine matured for 18 months in barrels. The Cabernet Franc was also hand sorted. One third was not crushed during processing. The wine was inoculated with Bordeaux Red and pressed after completion of alcoholic fermentation, which lasted 10 days. The wine matured for 18 months in new French oak barrels, specially toasted for KWV.

