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KWV The Mentors Shiraz 2006

This powerful Shiraz has upfront hedgerow fruit, cherries and spice, complimented by complex strands of smoky aromas, due to oak maturation. The wine has a glossy texture and sleekly approachable tannins.

Serve with a variety of well matured rump and bigger game meat.



variety : Shiraz | 100% Shiraz
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 15.10 % vol **rs :** 3.46 g/l **pH :** 3.51 **ta :** 6.13 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : The wine will mature well over the next 10 -12 years.

in the vineyard : **About the area:**
Grapes were harvested from a vineyard high up in the mountains where the summer heat is gently cooled by the mountain breezes. The combination of these climatic conditions, and the deep granite soils and complex soils of the surrounding fynbos vegetation, have combined to produce grapes of exceptional quality, with their own unique personality.

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 grapes were harvested optimally ripe. Hand sorting in the cellar ensured only the best fruit for fermentation. The wine was inoculated with Lallemand Rhone 2056 yeast. Alcoholic fermentation lasted approximately 6 days and during that time it was pumped over every 3 hours. Post - fermentation maceration was given for a few days the wine was then racked off the skins and settled before it was transferred into barrels. Malolactic fermentation lasted 3 weeks in the barrel. The wine was kept on the healthy lees for the course of autumn and winter. The wine had racked twice during its 18 months in barrels. After maturation the wine was stabilized and bottled.