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KWV The Mentors Orchestra 2007



This elegant wine is a perfect synergy between fruit and oak flavours and delivers a beautifully structured wine. The wine is a rich medium brick red colour, with mulberry, blackberry, herbal, and mint flavours on the nose. The palate is soft and well balanced with plum, cherry and cinnanmon flavours, complemented by hints of spice. The tannins are well rounded and soft.

The wine is beautifully elegant and therefore can be enjoyed on its own or with simple fillet or risotto dishes. To fully open the nose and flavours this wine should be decanted.

variety : Cabernet Sauvignon | 30% Cabernet Sauvignon, 22% Malbec, 20% Merlot, 17% Petit Verdot, 10% Cabernet Franc, 1% Shiraz
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 14.47 % vol **rs :** 2.45 g/l **pH :** 3.56 **ta :** 6.12 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : 4 - 6 years

in the vineyard : Vineyards
Stellenbosch, Paarl and Overberg. Vineyards were chosen based on the ideal conditions for each of the varietals.

Treatments in vineyard
Each site was nurtured to perfection. During veraison uneven ripened bunches were removed. Only the best bunches were chosen during harvest. These bunches were hand picked and hand sorted in the small KWV Mentors cellar, which ensured that only the best of each varietal went into this blend

Vintage conditions
A mild spring and early summer combined with low disease pressure set the stage for a promising season and resulted in healthy grape vines. The ripening period was characterized by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

Winemakers comment
This is a blend of 5 different varietals which went through a seven stage selection process. Each wine was tasted individually to determine its own unique attributes and what they would bring to the blend. Blending of the different varietals was done keeping one key idea in mind: The whole had to be the best reflection of the different varietal characters; the wine had to feel "complete" to all senses. A very typical Bordeaux style wine but with a touch of new world fruit aroma to add dimension and complexity.

about the harvest: Harvest date: End February
Balling at harvest: 24 - 26

in the cellar : Only the best bunches and berries were chosen to craft this wine. After fermentation, only the most promising wines of each varietal were chosen to mature further in barrels. After 12 months of maturation the best wines were chosen to mature for a further 6 months. This wine is truly about the best of the best selection.

Maturation: 18 months in new French oak barrels

Total production: 5 000 litre
Bottling date: April 2009