

KWV The Mentors Sauvignon Blanc Semillon 2009

Bursting with green fig, green pepper and floral aromas, this green tinged wine expresses varietal characteristics from the first nose. With the upfront fruit, complemented by granadilla, lemon grass and lime flavours, the wine displays juicy concentration and intensity. The seamless palate ends with a crisp finish.

Enjoy on its own or with green leaf salads, seafood dishes or salmon based sushi dishes.

variety : Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.97 % vol rs : 1.62 g/l pH : 3.36 ta : 6.48 g/l

type : White

pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Double Gold Medal

Old Mutual Trophy Wine Show 2010: Best Semillon

International Wine Challenge: Silver Medal

ageing : Enjoy now but cellaring potential of 2 years from vintage.

in the vineyard : Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterised by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

Treatment in vineyard

Canopy management plays an important role in achieving the desired level of sunlight into the vines. The trellised vines are thus carefully tended to ensure that the perfect amount of fruit exposure and light penetration is achieved. An important aspect of growing Sauvignon Blanc and Sémillon is deciding when to pick the grapes. Flavour development must be achieved and should be balanced with acidity. This can only be achieved through constant tasting of the grapes through the ripening period, an aspect that demands a lot of time from viticulturist and winemakers alike.

about the harvest: Grapes were hand picked in the vineyards and only individually selected grapes were harvested at maximum flavour intensity.

in the cellar : The grapes were then hand sorted, with only the best grapes progressing. Juice was settled for 48 hours, clean juice racked off, inoculated with yeast and fermented at 12 -15 °C for 21 days. Sensory and sugar checks were done on average twice a day during fermentation. The wine was left on the lees for 6 weeks, battonaged once a week, before being racked for later filtration. Components of the wine were then blended to achieve the perfect balance.

