

KWV The Mentors Sauvignon Blanc 2009

A full-bodied wine with a pale straw colour with a green tint. Upfront tropical fruit, gooseberry and granadilla flavours. These flavours are complemented on the palate by pineapple, asparagus, perfume and spice flavours, making it truly a wine to savour. The mouth feel is complex with a touch of flintiness and chalk. The finish is long, clean and persistent with a crisp finish due to the natural acidity.

Enjoy on its own or with salads or light, fragrant dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.58 % vol rs : 2.6 g/l pH : 3.18 ta : 6.35 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Best Sauvignon Blanc Unwooded (Museum Class)

Veritas 2011 Wine Awards - Double Gold Medal

Veritas 2010 Wine Awards - Gold Medal

Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Best enjoyed within 18 months.

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

Vines were spur pruned with green shoot removal and shoot positioning to ensure sufficient light penetration and air movement. These vines are very well balanced and require minimal further intervention, except for a supplementary irrigation following veraison. Meticulous monitoring of ripeness, including flavour development and canopy condition, ensures that the grapes are harvested at the best possible time, thus reflecting the unique nature of the terroir.

about the harvest: Grapes were harvested in February.

in the cellar : This wine was made using reductive processing from crushing to bottle. Crushing was slow and gentle to ensure that grapes cooled down sufficiently to prevent oxidation of juice. Skin contact of 7 hours was allowed to reach the desired acidity level. Juice was cold settled for 48 hours, followed by careful racking to the fermentation tank. Fermentation, until a level of 3% alcohol was reached, was done at 16 - 18° C to promote thiol, gooseberry, pineapple and guava flavour conversion. Thereafter the wine was fermented at 12 -13° C to preserve the fermentation fruit flavours. The wine spent 50 days on the fermentation lees. The lees were stirred up once a week to enhance the mouth feel of the wine.

