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The Mentors Canvas 2008

This full bodied wine explodes with fresh berry fruit flavours and hints of spice. On the palate the wine is succulent, soft, juicy and well balanced. Herbs, light aniseed and pepper as well as hints of butterscotch and vanilla flavours complement the fruit to deliver a well rounded wine.

Enjoy on its own or with a variety of lamb and beef dishes or slightly spiced dishes.



variety : Shiraz | 40% Shiraz, 24% Grenache, 19% Mourvedre, 14% Petit Verdot, 2% Cinsaut, 1% Tempranillo
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.76 % vol **rs :** 2.61 g/l **pH :** 3.45 **ta :** 5.94 g/l
type : Red **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Concours Mondial 2011 - Silver Medal
Michelangelo CCL International Wine Awards 2010: Silver Medal

ageing : Cellaring Potential: Enjoy now but cellaring potential of 6 - 8 years from vintage.

in the vineyard : Vineyards
Stellenbosch, Botrivier, Paarl.

Treatment in Vineyard
Over time and through vintages we sometimes come across parcels that are unique due to a variety of reasons. Vines might be old, a vineyard might have a high altitude cool southern slope, exceptional balance of fruit and vine growth might be observed or, by hook or by crook, the wine might just shine in the cellar every year. The parcels were selected because each has some unique characteristic.

Vintage Conditions
2008 has been an excellent vintage for both red and white wines and wines will continue to develop to their full cellaring potential.

about the harvest: Cool, wet weather during the 2007 winter and excessive rain in the first two months of 2008 led to a later than usual start to the 2008 harvest. This resulted in slow ripening conditions with small berries, concentrated flavours and slow sugar and flavour development. This also led to an ideal distribution between red and white grapes being harvested.

Yield: 4-8t/ha

Harvest Date: March 2008

Balling at Harvest: 24° - 26° Balling

in the cellar : Wine Making
Only the best bunches and berries were selected to craft this wine. After fermentation, only the most promising wines of each varietal were chosen to mature further in barrels. Older oak was used for maturation to allow maximum varietal and fruit expression. After 12 months of maturation the best wines were selected to mature for a further 6 months. This wine is truly about the best of the best selection.

Maturation: 18 months in 50% new French oak barrels. A combination of 300 litre and 500 litre barrels.

Total production: 6 260 bottles.
Bottling date: December 2009.