wine.co.za
easiest way to buy wine

KWV The Mentors Pinotage 2007

This elegant wine has an abundance of blackberry, plum and sour cherry flavours. Hints of mocha, dark chocolate, vanilla and clove flavours add to the finesse of this ruby red wine. Nuances of fruit cake and dried prune flavours linger on the palate and the tannins are rounded and soft.

Serve with a variety of main course game meats or creamy cheese dishes.



variety : Pinotage | 100% Pinotage
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.3 % vol **rs :** 2.3 g/l **pH :** 3.55 **ta :** 5.8 g/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring Potential
Enjoy now or cellar for 3 - 5 years.

in the vineyard : Vineyards
Marklew.

Treatment in The Vineyard
Pinotage is a tough varietal, the tougher the conditions, the more concentrated the fruit. The specially chosen block that delivered the grapes that were used in this wine was harvested over two weeks. However, the first batch did not make it into the top class, but the riper batch which was harvested two weeks later, did.

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 characterised by intermittent periods of warm and cool weather. Characteristic wines showing typical varietal and seasonal expression were crafted, showing superior balance and vibrant fruit.

about the harvest: Yield: 7t/ha
Harvest Date: February.
Balling at Harvest: 26.2° Balling.

in the cellar : Winemaking
A three step selection process ensured that only the best quality fruit was selected for fermentation - selective picking in the vineyard and transport in 25kg lug boxes, a bunch selection and a berry selection. The cuvée was inoculated with NT 50 immediately after the crushing and destemming process. Fermentation at 28° C took place over 4 days. A combination of pump-over and punch-down methods was used during fermentation. The wine completed alcoholic fermentation on the skins and was racked to barrels for malolactic fermentation. The wine matured in barrels for 18 months before being racked, stabilised and bottled.

Maturation: 18 months in a combination of 300 litre New French oak (80%) and American oak (20%) barrels.

Total production: 1 000 litres.

Bottling Date: April 2009.