

KWV The Mentors Semillon 2009

With its subtle floral, green apple, lime and touch of herbaceous notes this wine is an experience in flavour. The wine, with its light yellow colour and green tinges, has a refined palate with floral and fresh zesty notes due to its elegant, natural acidity. The aftertaste is lingering to enhance pure enjoyment.

Enjoy this flavourful wine with a variety of delicate white meat dishes, such as duck or chicken.

variety : Semillon | 100% Semillon

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Lutzville

analysis : alc : 13.85 % vol rs : 1.66 g/l pH : 3.19 ta : 6.57 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Bronze - Old Mutual Trophy Wine Show 2013 - Semillon 2009

Commended - Decanter World Wine Awards 2012 - Semillon 2009

ageing : Enjoy now but cellaring potential of 5-10 years from vintage.

in the vineyard : Vineyards

The grapes for this wine were sourced from a selected group of vineyards planted on the alluvial plain where the Olifants River flows into the cold Atlantic Ocean (±300 km north of Cape Town). This area of land along the Atlantic Ocean is very exposed to cool on-shore breezes that blow like clockwork every day from around noon. The combination of the Sémillon grape, the alluvial soil and cool climate makes for the production of a terroir : varietal reflective wine.

Treatment in The Vineyard

Meticulous vineyard management of the trellised vines ensured fruit of outstanding quality that is expressive of both the Sémillon cultivar and the terroir. Vines are spur-pruned, suckered and shoots positioned within the foliage wires on a regular basis (VSP). Due to the dry climate, the incidence of disease is almost unheard of and as such the vineyards are almost never sprayed.

Vintage Conditions

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 pressure.

about the harvest: 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.

in the cellar : Grapes were hand picked in the vineyards and only individually selected grapes were harvested at maximum flavour intensity. The grapes were then hand sorted, with only the best grapes progressing. After 2 hours of skin contact the 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 completed on average twice a day during fermentation. The wine was left on the lees for 6 weeks and batonaged once a week before being racked for filtration and bottling.

