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KWV The Mentors Shiraz 2007

This mouthwatering, multi-dimensional wine has layers of plum, raspberry and black cherry fruit. The fruit is complemented by a variety of spices such as pepper, thyme, aniseed and tobacco leaf. The complexity is enhanced by harmonious oak flavours which include caramel, toast, smokiness and chocolate. The tannins are soft and rounded and the wine has a lingering aftertaste.

This wine will complement any roasted or smoked red meat dishes such as game, lamb or venison.

variety : Shiraz | 100% Shiraz
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Paarl
analysis : **alc :** 13.3 % vol **rs :** 2.4 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : 5 - 8 years.

in the vineyard : About the area:
Grapes were harvested from a vineyard high up in the mountains where the summer heat is gently cooled by the mountain breezes. The combination of these climatic conditions, and the deep granite soils and complex soils of the surrounding fynbos vegetation, have combined to produce grapes of exceptional quality, with their own unique personality.

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: 3 - t/ha
Harvest Date: March 2007
Degree Balling at Harvest: 25.8° Balling

in the cellar : Wine making
The grapes were harvested optimally ripe and hand sorted in the cellar to ensure that only the best fruit was used for fermentation. The wine fermented naturally and alcoholic fermentation lasted approximately 6 days. During that time it was pumped over every 3 hours. After fermentation, maceration was allowed for a few days before the wine was racked off the skins, settled and transferred into barrels. Malolactic fermentation lasted 3 weeks in barrels. The wine was kept on the healthy lees during the course of autumn and winter. The wine was racked twice during its 18 months in the barrels.

Maturation: 18 months in a combination of 85% new French oak and 15% new American oak barrels.

Total Production: 2 000 litres.

Bottling Date: March 2009.

The Mentors

Paarl

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