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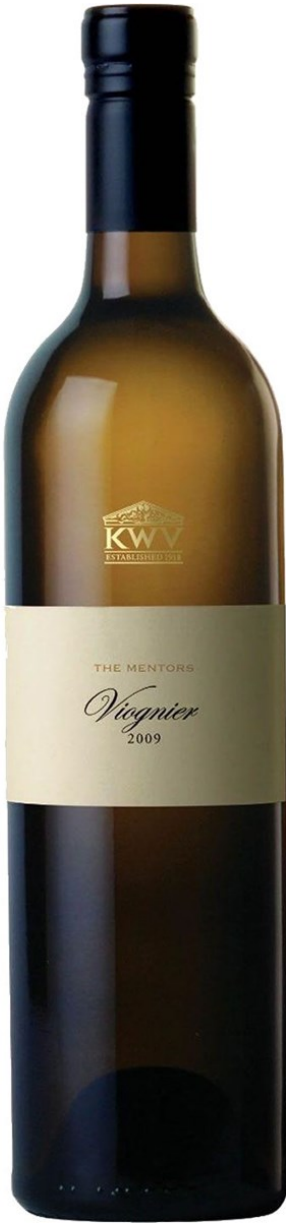
KWV The Mentors Viognier 2009

Upfront, varietally expressive characters, such as green figs, musk, peach and orange blossom aromas. This complex style of Viognier showcases true definition, good structure and complexity. On the palate, complex flavours of lemon, grapefruit and apricot, with a touch of marzipan and a nougat finish.

Serve with a variety of creamy pasta, spicy Thai chicken or Asian dishes.



variety : Viognier | 100% Viognier
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Paarl
analysis : **alc :** 13.85 % vol **rs :** 6.1 g/l **pH :** 3.26 **ta :** 6.77 g/l
type : White **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

ageing : Enjoy now, but cellaring potential of 3-5 years from vintage.

in the vineyard : **Treatment in the Vineyard**
The vines are spur pruned and canopy management actions aim to achieve an open, balanced vine canopy that allows sufficient air movement and light penetration. We aim to achieve vine balance (i.e. crop to foliage ratio) rather through site, rootstock and cultivar selection thus negating the need for excessive vineyard interventions. Irrigation is only given on a supplementary basis and as such the soil moisture levels are monitored to minimise any unnecessary irrigation. Ripening was carefully monitored as flavour development is normally only achieved at fairly high sugar levels. Collaboration between the viticulturist and winemaker ensured that the grapes were picked at the optimum point.

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 incidence.

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 : **Winemaking**
The grapes were destemmed and pressed but only the free run was used to make this wine. After settling the wine was inoculated with specially selected yeast, known for its aromatic capabilities as well as its slow, steady fermentation rate to enhance fruit flavours. Halfway through fermentation, the wine was moved to barrels, where it completed alcoholic fermentation. The barrels added dimension and fullness to the wine, without diminishing the abundance of fruit. The wine was left on lees for 60 days. In the first 30 days of lees contact, the wine was battonaged 3 times a week, thereafter it was done only twice a week.

Maturation
8 months in second and third fill French oak barrels. A combination of 300 and 500 litre barrels was used.