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KWV The Mentors Grenache Blanc 2011



This refreshing wine displays a variety of flavours on the nose and palate. Aromas of orange peel, mandarin and Granny Smith apples transcend into a rich, generous and flavoursome palate of white peach, mineral, lime and spice. The palate is creamy and layered with subtle aromas of cedar oak which is fresh and persistent.

Enjoy on its own or with salmon, fish and delicately flavoured creamy risotto dishes.

variety : Grenache blanc | 100% Grenache Blanc
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.67 g/l **pH :** 2.97 **ta :** 6.70 g/l
type : White **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2022 Veritas Awards - Double Gold
Veritas Wine Award 2013 - Bronze
Old Mutual Trophy Wine Show 2013 - Silver
Decanter World Wine Awards 2013 - Gold
Grenache 2011 - Five Nations Wine Challenge 2012 - Other White Varieties Trophy
Veritas Wine Awards 2012 - Grenache Blanc 2011 - Bronze
Michelangelo CCL Label International Wine Awards 2012 - Grenache Blanc 2011 - Gold
Old Mutual Trophy Wine Show 2012 - Grenache Blanc 2011 - Silver
Decanter World Wine Awards 2012 - Grenache Blanc 2011 - Silver
Platter's Wine Guide 2011 - Grenache Blanc 2010 - 5 Stars
Mundus Vini International Wine Awards Competition 2011 - Grenache Blanc 2010 - Gold

ageing : Enjoy now but has cellaring potential of up to 8 years.

in the vineyard : Wine of Origin: Western Cape

Treatment in Vineyard
The vineyard is planted on granite based soils in the heart of Paarl. Even though the vineyard is relatively young, it produces a variety of different fruit flavours that add complexity to the resulting wine. The vineyard is meticulously controlled to ensure that the fruit will be optimally ripe at harvest time, to produce a concentrated, flavourful wine.

Vintage Conditions
The 2011 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturist alike. A cold, but late 2010 winter preceded the growing season, providing much needed rest to the vineyards. The harvest season was characterized by a warm summer and along with the lower than average rainfall, this resulted in lower yield, smaller bunches and consequently riper flavours. Grape quality in general was superb, with the season delivering optimally ripe, healthy grapes, with great concentration.

about the harvest: Harvest Date: Middle February
Balling at Harvest: 23.2°
Yield: 8t/ha

in the cellar : This wine is a tribute to the Mentors Cellar. A place where small batches of premium fruit meet modern winemaking equipment, sheer passion and love for producing wines of excellence with outstanding quality and driven by an experimental and innovative nature.

A wine like this is a testament of all the above factors. Watch this wine gain

complexity over the next few years.

"When love and skill work together, expect a masterpiece."

Wine Making
Grapes were destemmed and crushed and the juice was settled overnight. The juice was inoculated with a yeast strain selected and isolated from Rhône valley in France. Halfway through fermentation a portion of the juice was transferred to barrel to complete fermentation, preserve clean fruit flavours and minerality and for further maturation. No malolactic fermentation was allowed at any stage. The barrel component was fermented slightly warmer to get more richness and complexity whilst the tank portion was fermented cool to allow maximum fruit expression and freshness.

Both components were kept on lees for 80 days and stirred regularly. Although only second and third fill barrels were used for the oak component, 40% of the tank fermented wine was blended back to get the desired fruit and oak balance.

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Maturation: 6 months (15% second + 85% third fill)
Total Production: 10 000 bottles
Bottling Date: January 2012