

KWV The Mentors Chardonnay 2010

This wine has been a vision and 5 years in the making. The whole journey began by experimenting with grapes from various vineyard sites and applying different vinification techniques to them. Skilful selection of oak by cooper, forest type and toasting level, all to ensure that the true grape attributes and fruit characteristics are complemented and amplified by the oak. All of this was done with the sole purpose to produce a world class, stylistic wine filled with individuality.

After a 5 year Chardonnay quest, the 2010 vintage delivered an exceptional wine, and this is only the beginning...

I guess it is true that: "Everything you can imagine is real" - Pablo Picasso

Enjoy on its own or with crisp chicken salads, light white meat dishes or Thai food.

variety : Chardonnay | 100% Chardonnay

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Elgin

analysis : alc : 13.5 % vol rs : 2.24 g/l pH : 3.12 ta : 6.39 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

Silver - Old Mutual Trophy Wine Show 2012

Commended - Decanter World Wine Awards 2012 - Chardonnay 2010

Gold Medal - Concours Mondial 2011 - Chardonnay 2011

ageing : Cellaring Potential: 3 - 5 years

in the vineyard :

Wine of Origin: Elgin.

Treatment in vineyard: Vineyards are hand pruned and harvested. Good pre-harvest moisture in the soil provided resistance against the late season heat waves. Together with the healthy canopy, grapes were left longer on the vine to ensure that optimal ripeness was reached at harvest.

Vintage Conditions: The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2009 winter preceded the growing season providing much needed rest to the vineyards. Budding was earlier than expected, which resulted in an early start to the 2010 harvest. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Up until the end of February, the harvest season was characterised by mild weather which created favourable conditions for slow ripening and the development of berry flavours. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

about the harvest: Yield: 7t/ha

Harvest Date: March

Balling at Harvest: 23.6°

in the cellar :

The wine is a blend of 2 vineyards from the Elgin region and both components were fermented in barrel. One component was fermented with an indigenous yeast strain to enhance the texture and mouth feel of the wine and the other was inoculated with commercial yeast to ensure maximum cultivar derived fruit flavours and freshness. Only 30% of the wine was allowed to undergo partial malolactic fermentation to add



complexity in the final blend.

Post fermentation the wine was left on extended lees contact for 80 days and stirred regularly during this period. Thereafter the wine was racked and placed back into barrel for maturation until November.

Wine Description:

A well balanced and full bodied wine displaying the true characters of cool climate Chardonnay. Beautiful floral, citrus blossom and apricot with fresh lime, mineral tones and a hint of cinnamon. This elegant wine is fresh and crisp, with only subtle hints of oak and raw nuts on the palate. The aftertaste is lingering, fresh and crisp. 9 months in French oak (50% new, 30% second, 15% third)

Total Production: 6 200 bottles.

Bottling Date: January 2011.