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KWV The Mentors Viognier 2010



Wine Description
The best Viognier has to offer with upfront peach, apricot, musk and floral aromas. These typical aromas are complemented by hints of spice, green figs and nougat. On the well rounded palate the wine displays typical ruby grapefruit, citrus zest with nutty undertones and a crisp, fruity finish.

Winemaker's Comments
The name of the game when crafting the perfect Viognier is patience, with nerves of steel. Frequent tasting and consultation between the viticulturist and the winemaker resulted in the grapes being harvested at the optimum time. Working with Viognier is a challenge from year to year, as this grape variety is unpredictable. Crafting the Viognier grape into a wine of this nature is truly a work of art.

Enjoy on its own or with chilli-garlic calamari or spicy Thai chicken or Asian dishes.

variety : Viognier | 100% Viognier
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Paarl
analysis : **alc :** 13.94 % vol **rs :** 5.31 g/l **pH :** 3.02 **ta :** 7.75 g/l
type : White **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2012 Veritas Wine Awards - Silver Medal
International Wine Challenge 2011 - Silver Medal

ageing : Ready to enjoy now, but will continue to develop and mature over the next 3 – 5 years.

in the vineyard :

Vineyards:
This vineyard is situated in the Wellington area and is planted on soil of shale origin. The trellised vines were planted in an east-west row direction, ensuring that the sun runs over the top of the canopy; thus shading the grapes for the majority of the day. The vineyard is now going into its eighth vintage and is managed by a very dedicated and meticulous vineyard team.

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 viticulturist and winemaker ensured that the grapes were picked at the optimum point.

Vintage Conditions
The 2010 harvest will be remembered for its erratic weather changes, which posed a challenge for winemakers and viticulturists alike. A cold, but late, winter preceded the growing season providing much needed rest to the vineyards. Quality in general was very good, promising a range of excellent wines from KWV.

about the harvest:

Budding was earlier than expected, which introduced an early start for the 2010 harvest. The season was characterised by mild weather until the end of February that was favourable for slow ripening and the development of berry flavours. Above average rainfall was recorded during the growing season, resulting in increased

disease pressure and lower vineyard yields.

Yield: 8t/ha

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 batonaged 3 times a week, thereafter it was done only twice a week. The wine was then racked, filtered and bottled.

Maturation

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

Total Production: 8 900 bottles

Bottling Date: October 2010