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# The Mentors Canvas 2009




This full bodied wine explodes with fresh strawberry, raspberry and plum with hints of cinnamon and cherry tobacco. The wine is fresh and lively with soft integrated tannins due to judicious oaking. On the palate the wine is succulent, soft, juicy and well balanced.

Enjoy on its own or with a variety of lamb and beef dishes and slightly spiced food.

**variety :** Shiraz | 77% Shiraz; 19% Grenache; 4% Tannat
**winery :** The Mentors
**winemaker :** The Winemaking Team
**wine of origin :**
**analysis :** **alc :** 14.83 % vol **rs :** 2.69 g/l **pH :** 3.55 **ta :** 5.90 g/l
**type :** Red **body :** Full **taste :** Herbaceous **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork

Diamond Award: Red Category - Winemakers' Choice Awards 2012
Silver - Veritas Wine Awards 2012
Silver - Old Mutual Trophy Wine Show 2012
Bronze - Decanter World Wine Awards 2012 - Canvas 2009
Silver - Concours Mondial de Bruxelles 2012 - Canvas 2009

**ageing :** Enjoy now or cellar for up to 8 years from vintage.

**in the vineyard :** Vineyards
Paarl, Wellington.

Treatment in Vineyard
Over time and through vintages we sometimes come across parcels of vineyard that are unique due to a variety of reasons. Vines might be old, a vineyard might have a high altitude cool southern slope, exceptional balance of fruit and vine growth might be observed or, by hook or by crook, the wine might just shine in the cellar every year. The vineyards or parcels from blocks were selected because each has some unique characteristic. One golden thread that ties them all together is the fact that vines are in balance and as such represent the nature of the vineyard site from which the wine was made.

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. 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.

**about the harvest:** Yield: 4 - 8t/ha
Harvest Date: March
Balling at Harvest: 24° - 26° Balling

**in the cellar :** Wine Making
Only the best bunches and berries were selected to craft this wine. After fermentation, only the most promising wines of each varietal were chosen to mature further in barrels. Older oak was used for maturation to allow maximum varietal and fruit expression. After 12 months of maturation the best wines were selected to mature for a further 6 months. This wine is truly about the best of the best selection.

Blend: 77% Shiraz + 19% Grenache + 4% Tannat

Maturation: 16 months in 50% new French oak barrels, a combination of 300 litre and

500 litre barrels.

Total production: 4 100 bottles.

Bottling date: December 2010.