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KWV The Mentors Pinotage 2009

With a beautiful crimson red colour, this Pinotage has multiple layers, truly showcasing the best varietal characteristics. Juicy blackberry and plum are complemented by notes of toffee, dark chocolate, hints of spice, fruitcake and soft floral notes. On the generous, soft palate the wine is well rounded and full with velvety tannins and integrated maturation nuances.

Serve with a variety of main course game meats or creamy cheese dishes.



variety : Pinotage | 100% Pinotage
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.5 **ta :** 5.6 g/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

2011 Absa Top 10 Pinotage

ageing : 4 - 6 years from vintage.

in the vineyard : Vineyards
Simonsberg and Bottelary.

Treatment in The Vineyard
Pinotage is a tough varietal, the tougher the conditions, the more concentrated the fruit. The specially selected block that delivered the grapes that were used in this wine was harvested over two days.

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: 5.5t/ha
Harvest Date: February.
Balling at Harvest: 26.3° Balling.

in the cellar : Winemaking
A three step selection process ensured that only the best quality fruit was selected for fermentation - selective picking in the vineyard, bunch and berry selection. The cuvée was inoculated with NT 50, after two days of cold soaking. Fermentation at 28°C took place over 4 days. A combination of pump-over and punch-down methods were used during fermentation. Wine was pressed before alcoholic fermentation was completed to prevent the extraction of hard and dry tannins. The wine matured in barrels for 16 months.

Maturation: 16 months in a combination of 300 litre barrels. 70% new barrels were used of which 85% is French oak and 15% American oak barrels.
Total production: 6 400 bottles.
Bottling Date: November 2010