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KWV The Mentors Petit Verdot 2009

This full bodied, dark ruby wine is layered with red berry fruit, candy floss and cherry aromas with subtle hints of spice and rooibos. These aromas carry through to the palate providing a fresh, juicy and vibrant taste with structured, chalky tannins. The aftertaste is lingering with fruity freshness.

Savour on its own or enjoy with fillet dishes and tender veal.



variety : Petit Verdot | 100% Petit Verdot
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 13.58 % vol **rs :** 2.51 g/l **pH :** 3.53 **ta :** 6.05 g/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

Bronze - Old Mutual Trophy Wine Show 2012 - Petit Verdot 2009
Bronze - Decanter World Wine Awards 2012 - Petit Verdot 2009
Double Gold Medal - Veritas 2011 Wine Awards - Petit Verdot 2009

ageing : Enjoy now or can be cellared for the next 5 – 8 years.

in the vineyard : Vineyards
Stellenbosch.

Treatment in Vineyard
This vineyard is planted on a slope of shale on the foothills of Stellenbosch Mountain. A distinguishing aspect of this vineyard is that it grows very slowly through the season and has just enough growth to ripen the crop to the desired point. Yields are low and concentration of flavours is achieved due to the exceptional vine balance. Tempered by south-easterly winds during the growing season, this vineyard has great character which is reflected in the wine.

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: Harvest Date: Middle of March
Balling at Harvest: 25.4° Balling

in the cellar : Wine Making
Grapes were harvested optimally ripe and were hand sorted in the cellar to ensure that only the best fruit is used for fermentation. After 2 days of cold maceration the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately 6 days and during that time the wine was pumped over every 5 hours. Wine was racked off the skins, settled and transferred to barrels where malolactic fermentation took place for 3 weeks. The wine was then racked and cleaned and returned to barrels for maturation. During the 18 month maturation period the wine was racked twice.

Maturation: 16 months in 70% new French oak barrels.
Total production: 3 130 bottles.
Bottling date: October 2010.