

## KWV The Mentors Orchestra 2011

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This typical Bordeaux style wine has upfront fresh fruit like cassis, plum, strawberry and cherry. The fruit flavours are complemented by perfume, violets, dark chocolate and subtle smoky and mint aromas. The palate is full with fine, firm tannins and good length with a fruity finish.

The wine is beautifully elegant and therefore can be enjoyed on its own or with simple fillet or risotto dishes. To fully open the nose and flavours this wine should be decanted.

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**variety :** Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec

**winery :** The Mentors

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 2.02 g/l   pH : 3.49   ta : 5.8 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

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2015 Concours Mondial de Bruxelles - Gold

Silver: Outstanding - International Wine and Spirits Competition 2013

Riedel Trophy for Best Bordeaux-style Blend - Old Mutual Trophy Wine Show 2011

Silver - International Wine Challenge 2011 - Silver Medal

Silver - Michelangelo CCL International Wine Awards 2010

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**ageing :** 4 - 6 years

### **in the vineyard : Vineyards**

Stellenbosch, Paarl and Overberg. Vineyards were chosen based on the ideal conditions for each of the varieties.

### **Treatments in vineyard**

Each site was nurtured to perfection. During veraison uneven ripened bunches were removed. Only the best bunches were chosen during harvest. These bunches were hand picked and hand sorted in the small KWV Mentors cellar, which ensured that only the best of each varietal went into this blend

### **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.

### **Winemakers comment**

This is a blend of 5 different varieties which went through a seven stage selection process. Each wine was tasted individually to determine its own unique attributes and what they would bring to the blend. Blending of the different varieties was done keeping one key idea in mind: The whole had to be the best reflection of the different varietal characters; the wine had to feel "complete" to all senses. A very typical Bordeaux style wine but with a touch of new world fruit aroma to add dimension and complexity.

**about the harvest:** Harvest date: April

Balling at harvest: 24° - 26°

**in the cellar :**

**Winemaking**

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. After 12 months of maturation the best wines were selected to mature for a further 4 months. This wine is truly about the best of the best selection.

**Maturation:** 16 months in new French oak barrels

**Total production:** 13 400 bottles

**Bottling date:** November 2010