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KWV The Mentors Pinotage 2010



This elegant Pinotage with its multiple layers is an outstanding example of a modern South African Pinotage. Juicy blackberry and plum aromas are complimented by notes of ginger, cloves and dark chocolate with soft floral nuances. On the generous and persistent palate the wine is juicy and well rounded with persistent silky smooth tannins.

Winemaker's Comment
The wine truly displays the wonderful character of Pinotage. With the abundance of fresh fruit complimented by layers of different aromas and flavours, a perfectly balanced and rounded wine can be achieved that showcases the best qualities of this South African varietal.

Enjoy on its own or serve with a rare fillet of beef or risotto.

variety : Pinotage | 100% Pinotage
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.17 g/l **pH :** 3.53 **ta :** 5.81 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Double Gold - Veritas Wine Awards 2012
Michelangelo CCL Label International Wine Awards 2012 - Silver
Silver - Decanter World Wine Awards 2012 - Pinotage 2010
Silver - Concours Mondial de Bruxelles 2012 - Pinotage 2010
Rated Top 10 - ABSA Pinotage Top 10 2011 - Pinotage 2009
Gold - Michelangelo International Wine Awards 2011 - Pinotage 2009
Gold - Michelangelo International Wine Awards 2010 - Pinotage 2007

ageing : This wine can be enjoyed now or cellared for 4 - 6 years.

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 bush vine vineyards that delivered the grapes are farmed dry land. Bush vine Pinotage that is farmed dry land, is known to deliver top quality grapes, as is the case with these vineyards.

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

about the harvest: Yield: 5.5t/ha
Harvest Date: February.
Balling at Harvest: 26.3° Balling.

in the cellar : Winemaking
A three step selection processes ensured that only the best quality fruit was selected for fermentation. The process of selective picking in the vineyard followed by both

bunch and berry selection on the sorting table in the Mentor Cellar is strictly followed. The cuvee was inoculated after three days of cold soaking. Fermentation at 26oC took place over 4 days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine matured in barrel for 16 months.

Maturation
16 Months in a combination of 300 litre barrels. 70% first fill barrels were used of which 85% is French Oak and 15% American Oak barrels.

Total Production: 5 000 bottles

Bottling Date: August 2011