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KWV The Mentors Canvas 2010



This full bodied wine explodes with fresh cherry, blueberry and marzipan characters with hints of cherry tobacco. The wine is fresh and lively with soft, juicy tannins which are complimented with 16 months barrel maturation.

Winemaker's Comment
Blending a multi varietal wine can be challenging, as it requires time, patience and skill. It is often referred to as the art of blending. By perfecting this art you will find yourself with a wine that rewards and reflects this effort. In this journey of creating a perfect blend, we ended up using 7 varieties, to complete our masterpiece.

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

variety : Shiraz | 71% Shiraz, 15% Grenache rouge, 5 % Carignan, 4% Mourvedre, 2% Tempranillo, 2% Cinsaut, 1% Viognier
winery : The Mentors
winemaker : The Winemaking Team
wine of origin :
analysis : **alc :** 14.0 % vol **rs :** 2.45 g/l **pH :** 3.47 **ta :** 5.78 g/l
type : Red **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Decanter World Wine Awards 2013 - Bronze Medal
2012 Veritas Wine Awards - Silver Medal
Diamond Status - Winemakers' Choice Awards 2012
Gold - Michelangelo CCL Label International Wine Awards 2012
Bronze - Old Mutual Trophy Wine Show 2012
Bronze - Decanter World Wine Awards 2012 - Canvas 2010
Silver - Concours Mondial de Bruxelles 2012 - Canvas 2010
Gold - Veritas 2011 - Canvas 2009
Gold - Mundus Vini International Wine Awards Competition 2011 - 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 : Blending a multi varietal wine can be challenging, as it requires time,

patience and skill. It is often referred to as the art of blending. By perfecting this art you will find yourself with a wine that rewards and reflects this effort. In this journey of creating a perfect blend, we ended up using 7 varieties, to complete our masterpiece.

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: 71% Shiraz + 15% Grenache rouge + 5 % Carignan + 4% Mourvedre + 2% Tempranillo + 2% Cinsaut + 1% Viognier

Maturation: 16 months in 50% new French oak barrels, a combination of 300 litre and 500 litre barrels.

Total production: 2 826 bottles.

Bottling date: December 2011.