

## KWV The Mentors Semillon 2011

On the nose this wine is fresh and lively with floral, apple, lime and subtle lemon grass. The wine has a refined palate with some biscuit and creamy flavours with a fresh and zesty natural acidity.

Enjoy this flavourful wine with roast duck.

**variety :** Semillon | 100% Semillon

**winery :** The Mentors

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol    rs : 1.66 g/l    pH : 3.03    ta : 6.47 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

Veritas Wine Awards 2013 - Bronze

Veritas Wine Awards 2012 - Bronze Medal

Michelangelo CCL Label International Wine Awards 2012 - Gold

Old Mutual Trophy Wine Show 2012: Semillon 2011 - Bronze

Old Mutual Trophy Wine Show 2012: Semillon 2010 - Silver

Old Mutual Trophy Wine Show 2012: Semillon 2008 - Bronze

Old Mutual Trophy Wine Show 2010: Semillon 2009 -Gold and Trophy

**ageing :** Enjoy now or cellar for 3 - 5 years, this wine can however be cellared for up to 10 years by the serious wine connoisseur.

### in the vineyard : Vineyards

The grapes for this wine were sourced from a selected group of vineyards planted on the alluvial plain where the Olifants River flows into the cold Atlantic Ocean (±300 km north of Cape Town). This area of land along the Atlantic Ocean is very exposed to cool on-shore breezes that blow like clockwork every day from around noon. The combination of the Sémillon grape, the alluvial soil and cool climate makes for the production of a terroir : varietal reflective wine.

### Treatment in The Vineyard

Meticulous vineyard management of the trellised vines ensured fruit of outstanding quality that is expressive of both the Sémillon cultivar and the terroir. Vines are spur-pruned, suckered and shoots positioned within the foliage wires on a regular basis (VSP). Due to the dry climate, the incidence of disease is almost unheard of and as such the vineyards are almost never sprayed.

### Vintage Conditions

The 2010 harvest will be remembered for its erratic weather changes, which posed several challenges to winemakers and viticulturists alike. A cold, but late 2009 winter preceded the growing season, providing much needed rest to the vineyards. Above average rainfall was recorded during the growing season, resulting in increased disease pressure and lower vineyard yields. Up until the end of February, the harvest season was characterised by mild weather which created favourable conditions for slow ripening and the development of berry flavours. Grape quality in general was very good, promising a range of excellent wines from the 2010 vintage.

**about the harvest:** Yield: 8.5t/ha

Harvest Date: March

Balling at Harvest: 24.2°.

**in the cellar :** Allow 18 -24 months in bottle for the wine to mature and showcase its best. The wine will continue to mature in bottle for the next 5 -10 years and produce a complex and stylish bottle aged Semillon. This wine is refined, balanced and well-



structured with character and definition, truly a wine to treasure!

Grapes were handpicked in the vineyards and only individually selected grapes were harvested at maximum flavour intensity. The grapes were hand sorted in the KWV Mentors cellar. Destemming and crushing was followed by 2 hours of skin contact. The juice was settled for 48 hours, racked and then inoculated with yeast. The 30% Stellenbosch component of the blend was barrel fermented to add richness and complexity to the wine. The remaining components were fermented in tank at low temperatures to allow for maximum fruit and varietal expression. The wine was left on the lees for 6 weeks and batonaged once a week before being racked, filtered and bottled.

Maturation: 30% of the blend was in 500L, 2nd and 3rd fill, barrels for only 6 weeks.

Total Production: 2 500 bottles

Bottling Date: January 2012.