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KWV The Mentors Shiraz 2010



This expressive wine on the nose has upfront plum and sour cherry, dark chocolate with savoury nuances. The palate is rich velvety and smooth with hints of pepper spice.

Winemaker's Comment
The combination of these high altitude vineyards, climatic conditions and the complex, deep, granite soils produce grapes of exceptional quality. The resulting wine reflects the best of both terroirs, giving the wine its own unique personality.

This wine will compliment various red meats, such as game, lamb or venison.

variety : Shiraz | 100% Shiraz
winery : The Mentors
winemaker : The Winemaking Team
wine of origin :
analysis : **alc :** 15.13 % vol **rs :** 2.62 g/l **pH :** 3.52 **ta :** 5.80 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Gold - Mundus Vini 2013 - Shiraz 2010
Double Gold - Veritas Wine Awards 2012 - Shiraz 2010
Michelangelo CCL Label International Wine Awards 2012 - Silver
Bronze - Old Mutual Trophy Wine Show 2012 - Shiraz 2010
Bronze - Old Mutual Trophy Wine Show 2012 - Shiraz 2009
Commended - Decanter World Wine Awards 2012 - Shiraz 2010
Gold - Concours Mondial de Bruxelles 2011 - Shiraz 2009
Double Gold - Veritas 2008 - Shiraz 2006
Trophy and first place - Paarl Shiraz Challenge 2011 - Shiraz 2009
Gold - Shiraz du Monde 2009 - Shiraz 2006
Gold - Michelangelo International Wine Awards 2011 - Shiraz 2009
Diamond Award - Winemaker's Choice Awards 2011 - Shiraz 2009
Gold - Mundus Vini International Wine Award Competition 2011 - Shiraz 2009
Gold - Decanter International Wine Challenge 2010 - Shiraz 2008
Gold - Shiraz du Monde 2010 - Shiraz 2008
Gold - Michelangelo International Wine Awards 2010 - Shiraz 2008
Gold - Michelangelo International Wine Awards 2009 - Shiraz 2007

ageing : Enjoy now, but has cellaring potential of beyond 8 years.

in the vineyard : Vineyards
Darling and Stellenbosch.

Treatment in Vineyard
Two individual blocks were selected from this vineyard. Both of these blocks are situated at high altitudes with one on a north-easterly and the other a south-easterly slope. Both are farmed dryland and meticulous detail is given to every single vine in order to ensure the desired vine balance and sunlight penetration into the canopy. The harvest decision was dictated by the development and concentration of grape flavours.

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 range.

about the harvest: The grapes were harvested optimally ripe.

Yield: 4.t/ha

Harvest date: March.

Balling at harvest: 26.3° Balling

in the cellar : After harvesting the grapes were sorted in the cellar to ensure that only the best fruit is used for fermentation. 25% of the blend was fermented as whole berries. The wine fermented naturally and alcoholic fermentation lasted approximately 6 days. During that time it was pumped over every 4 hours, to ensure perfect colour, flavor and tannin extraction. Wine was pressed off the skins before alcoholic fermentation was completed to prevent the extraction of hard and dry tannins. Malolactic fermentation lasted 3 weeks in barrel; where after the wine was racked and placed back into barrel for maturation. The wine was racked twice during its 18 months in
barrel. After maturation the wine was stabilized and bottled.

Maturation
18 months in a combination of 85% French oak and 15% American oak of which 70% was 1st fill barrel.

Total production: 4 000.

Bottling date: December 2011.