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KWV The Mentors Shiraz 2011

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 : Coastal
analysis : **alc :** 14.82 % vol **rs :** 3.26 g/l **pH :** 3.49 **ta :** 6.18 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Veritas Wine Awards 2013 - Gold
International Wine and Spirits Competition 2013 - Silver
Decanter World Wine Awards 2013 - Gold

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.