

KWV The Mentors Sauvignon Blanc 2012

The wine bursts with fragrances of gooseberry, lime, asparagus and passion fruit. Juicy and concentrated, the focused palate stampedes with an intensity of fruit flavours, minerality and flint. The wine shows a well-integrated yet vibrant and refreshing acidity, which ensures for a lingering finish.

Wine making:

This wine was made using reductive processing from crushing to bottling. Crushing was slow and gentle to ensure that the grapes cooled sufficiently to prevent oxidation of juice. Skin contact of three hours was allowed to reach the desired acidity level. Settling of juice was allowed for 48 hours, followed by careful racking to the fermentation tank. Fermentation was allowed at 16 - 18 °C up to 3% alcohol level to promote thiol flavour conversion. Thereafter the wine was fermented at 12 -13 °C to preserve the fruit flavours. 100% tank fermented, this wine spent 60 days on the fermentation lees. The lees was stirred up once a week, to enhance the mouth feel of the wine.

Enjoy this wine with roasted white meat dishes, fresh seafood dishes or a variety of salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Darling

analysis : alc : 13.15 % vol rs : 1.66 g/l pH : 3.25 ta : 6.61 g/l

type : White **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

Veritas Wine Awards 2013 - Gold

World Class of Sauvignon Blancs 2013

Decanter World Wine Awards 2013 - Commended Medal

ageing : While enjoyable now, the wine will mature well over the next 2-3 years.br /

in the vineyard : Wine of Origin:

Darling

Vintage conditions:

The winter preceding the 2012 vintage was characterized by far lower than average rainfall. This trend continued into the summer, resulting in vineyards showing signs of lower soil moisture by way of the reduced berry size and bunch weight. A cooler ripening season with even temperatures led to steady and measured ripening of the grapes. Overall, the smaller berry size and lower yields promise great concentration, good quality and intense colour in the 2012 vintage wines.

Vineyards:

100% Darling

Treatment in the Vineyards:

Meticulous vineyard management of these trellised vines ensured fruit of outstanding quality that is expressive of both the Sauvignon blanc cultivar and the terroir. Ripening was carefully monitored and collaboration between viticulturist and winemaker ensured that the grapes were picked at the optimum physiological ripeness.

Soil in the Western Cape comprises ancient (350 million to 500 million years old) weathered soils of alluvial and volcanic origin. The alluvial soils are from both glacial and marine deposits. Some of the origins of the weathered soils are Table Mountain Sandstone, Granite and Malmesbury Shale. These have eroded over millennia and are now generally clay rich loam soils, which are most desirable for their ability to retain water for plant during summer months.



about the harvest: Machine and hand harvested

in the cellar : Wine making:

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Total production:

5 300 bottles

Bottling date:

January 2013