

KWV The Mentors Noble Late Harvest 2013

75 This wine has a medium straw colour with elegant apricot and fresh pear aromas. The lovely sweetness of the wine is balanced with a soft acid and a lingering finish that shows hints of rum and raisin on the palate.

This is an exciting, versatile wine that should always be enjoyed well chilled. It can be savoured on its own or with a wide variety of dishes. Most commonly it is paired with different desserts or a selection of cheeses and preserves.

variety : Sauvignon Blanc | 100%

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Walker Bay

analysis : alc : 9.56 % vol rs : 167.94 g/l pH : 3.35 ta : 9.7 g/l

type : Dessert **style :** Sweet

pack : Bottle **size :** 375ml **closure :** Screwcap

ageing : Enjoy it now or allow the wine to mature over the next five to ten years.

The winter preceding the 2013 vintage was characterized by plenty of cold spells and good, saturating rains, which ensured strong, even budding and replenished soil moisture. With the arrival of spring, cool to moderate temperatures reduced vigour and encouraged higher quality in the grapes. Slower, consistent growth persisted through the early summer thanks to dryer conditions, which kept diseases at bay. The uncharacteristic, supplementary rainfall during mid to late summer raised soil moisture levels and slightly extended the vintage and ripening period. Overall, the season delivered fruit with concentration, structure and flavour.

in the vineyard : The Sauvignon blanc grapes used in the making of this wine come from vineyards in the Walker Bay region. They are exposed to cooling mists from the ocean that help to create conditions under which botrytis cinerea (noble rot) can flourish, producing grapes of concentrated intensity.

in the cellar :

The botrytis cinerea grapes were meticulously selected and harvested by hand in late April. On arrival at the cellar, another six pairs of hands did further sorting of botrytis infected bunches. De-stemming was followed by 24 hours of cold maceration. Then, the fruit was pressed several times to extract the highly concentrated juice. After settling, fermentation in both stainless steel tanks and 225 litre French oak barrels (20%) at 16°C followed, for three weeks, until the desired sugar/acid balance was reached. Fermentation was stopped by filtration and the wine chilled.

Total production: 7 653 bottles (375ml)

Bottling date: September 2013

