

KWV The Mentors Cabernet Franc 2012

This fruit driven wine shows aromas of spice, pencil shavings and white chocolate. The complex, layered palate delivers a silky soft finish with lingering tannins. The juicy and fleshy characteristics of this extraordinary wine contribute to its bold structure and complexity.

Enjoy on its own, with beef fillet or dishes of tender veal.

variety : Cabernet Franc | 100% Cabernet Franc

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.59 % vol rs : 2.73 g/l pH : 3.54 ta : 5.82 g/l

type : Red **style :** Dry **wooded**

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

2015 - Sommelier Wine Awards - Gold
2013 - Veritas Wine Awards - Gold
2013 - International Wine and Spirits Competition - Silver
2013 - Mundus Vini - Gold
2013 - Decanter World Wine Awards - South African Red Bordeaux Varietal under £15 Trophy
2013 - Top SA Wine - Silver
2012 - Veritas Wine Awards - Silver
2012 - Michelangelo CCL Label International Wine Awards - Grand d'Or
2012 - Old Mutual Trophy Wine Show - Bronze
2012 - Decanter World Wine Awards - Bronze
2012 - Concours Mondial de Bruxelles - Silver

ageing : This wine can be enjoyed now, but cellaring for a further five to eight years will be rewarded.

We launched our first Cabernet franc in 2010. The Cabernet franc in 2011 did not meet our expectations, but we are delighted to release our 2012, which has in general been a very strong year for red wines. Cabernet franc is a variety traditionally used for blending, mainly because the variety doesn't have the palate weight to stand alone. We don't expect to produce a Cabernet franc every year, but in those years where we achieve the desired palate weight and structure the wine is extraordinary. The 2012 is a more refined wine than the 2010, having less of those "pencil shaving" characters and much more fruit sweetness, generosity and concentration on the palate.

in the vineyard : 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.

about the harvest:

Yield: 4.5t/ha

in the cellar :

Grapes were harvested when optimally ripe and hand sorted in the cellar to ensure only the best fruit was used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately six days and during this time, the wine was pumped over every four hours. It was pressed, then settled and transferred to barrel for malolactic fermentation. The wine was then racked and cleaned, and returned to barrel for maturation. After 12 months the best wines were selected to mature for a further six



months. In total over the 18-month maturation period, the wine was racked twice.
This wine is truly about selecting the best-of-the-best.

The wine spent 18 months in 70% new French oak barrels

The Mentors

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