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The Mentors Canvas 2012

This multi-dimensional wine shows layered fruit flavours of mulberry, blueberry and strawberries. On the palate, flavours of cassis and cherry tobacco combine with sweet, chewy tannins to deliver a seamless and full-bodied wine.

Gamey meats or food with herbs such as rosemary and fennel. Lamb, duck, slightly spicy food and stews will also make good companions.

variety : Shiraz | 45% Shiraz, 25% Tempranillo, 15% Mourvèdre, 15% Grenache Noir
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal Region
analysis : **alc :** 14.44 % vol **rs :** 3.01 g/l **pH :** 3.53 **ta :** 5.98 g/l
type : Red **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy the wine now or cellar for up to eight years from vintage.

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: 9t/ha

in the cellar :
Only the best bunches and berries were selected to craft this wine. After fermentation, the most promising wines of each varietal were chosen to mature in barrel. Older oak was used for maturation to allow maximum varietal and fruit expression. After 12 months the best wines were selected to remain in barrel for an additional six months. This wine is truly about selecting the best-of-the-best.

The wine was matured for 18 months in oak barrels. A combination of 300L and 500L barrels were used. A 50% portion of the barrels were first-fill.

Total production: 3 970L
Bottling date: December 2013

