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KWV The Mentors Pinotage 2012

This truly varietal and modern-styled Pinotage shows an abundance of red berry aromas with hints of dark chocolate, marzipan and fruit cake. The palate is juicy and delivers creamy tannins with a vibrant, lingering finish.

Enjoy this wine with a variety of meat casseroles, roasted game, Cape Malay curry dishes, cheddar and even blue cheese.



variety : Pinotage | 100% Pinotage
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 2.28 g/l **pH :** 3.48 **ta :** 6.0 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Double Gold - Veritas Wine Awards 2013
Gold - International Wine and Spirits Competition 2013
Runner Up - Absa Top 10 2013
Silver - Old Mutual Trophy Wine Show 2013
Bronze - Decanter World Wine Awards 2013

ageing : This wine can be enjoyed now, but will also cellar well for the next four to six years.

Pinotage, a cross of Pinot noir and Cinsault, was bred by Abraham Perold in Stellenbosch over 50 years ago and has become a variety recognized globally as South African. The stylistic evolution in Pinotage winemaking has been dramatic over the past 10 years. Many winemakers today realizing that the presence of Pinot noir in the parentage needs to be respected and handled a little gentler than previously thought. We aim to produce a rich, soft and concentrated wine with structure and finesse, and believe we have achieved this with the 2012. The wine is a blend of three different vineyards - all bush vines, all within the Stellenbosch region. This highlights the suitability of Stellenbosch as a wonderful region for Pinotage. This is a great wine to promote the virtues of this truly unique South African grape variety.

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: 7-8 tons/ha

in the cellar :
A three-step selection process ensured only the best quality fruit was chosen for fermentation. Selective picking in the vineyard, followed by both bunch and berry selection on the sorting table in the KWV The Mentors cellar, is strictly followed. The cuvée was inoculated after two days of cold soaking. Fermentation took place at 26oC over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine matured in barrel for 18 months.

Maturation: The wine was matured for 18 months in oak barrels - 85% of French origin and 15% American. A 70% portion of the barrels was first-fill.
Total production: 4 500L
Bottling date: December 2013