

KWV The Mentors Sauvignon Blanc 2013

This expressive and lively Sauvignon blanc shows distinctive tropical, floral and orange blossom aromas with undertones of rose water, subtle spice and a touch of lime. The palate is juicy and crisp with a linear and mineral elegance followed by a zesty and lingering finish.

Savour this wine on its own, or with salads, seafood or slightly fragrant dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 2.35 g/l pH : 3.34 ta : 6.79 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

2015 Concours Mondial de Bruxelles - Silver

ageing : This wine will be enjoyable now or can be cellared for up to 36 months from vintage.

Situated at the top of the Bottelary Hills, a sub region of Stellenbosch, this vineyard has stunning views of Table Bay and False Bay. It lies at 650 metres above sea level, is exposed and windy, and produces a style atypical of the Stellenbosch region. The wines are typically shy in their youth, but develop in concentration that highlights features of green fig, grapefruit and a subtle herbaceous, racy minerality. Whereas the Darling is very overt from a young age, the Stellenbosch wine requires bottle age to achieve its best. We recommend optimum drinking to be 12 to 18 months after harvest.

in the vineyard : Vineyards

45% Darling, 32% Elgin, 13% Stellenbosch and 10% split between Walker Bay and Durbanville

Vintage Conditions

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 cellar : The entire winemaking process - right from the selection of grapes - focused on retaining maximum flavour. Crushing was slow and gentle, to cool down the mash as much as possible and to prevent oxidation of the juice. There were six hours of skin contact to achieve the desired level of total acidity. The grapes were pressed and cold settled for 48 hours followed by careful racking to the fermentation tank. Fermentation of the first 3% was done at 16 to 18°C, to promote the conversion of thiole (gooseberry, pineapple and guava flavours) in the wine. Further fermentation was done at 12 to 13°C to preserve the fruit flavours. The wine spent 50 days on fermentation lees, stirred up once a week to enhance the mouth feel before being racked, filtered and stabilized for bottling.

