

## KWV The Mentors Chenin Blanc 2015

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A true reflection of a great Chenin blanc, this is a wine resplendent with intense flavours of peach, Granny Smith apple and nougat. The creamy and textured palate shows hints of limes and almonds, with a vibrant, zesty finish.

Although this wine can be enjoyed on its own, it will pair well with vegetable dishes, rich fish or cream-based chicken entrées.

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** The Mentors

**winemaker :** The Winemaking Team

**wine of origin :** Coastal Region

**analysis :** alc : 14.04 % vol   rs : 3.18 g/l   pH : 3.13   ta : 7.22 g/l

**type :** White   **style :** Dry   **wooded**

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

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2023 Veritas Awards - Double Gold

2017 SAWi Awards - Grand Gold

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**ageing :** The wine may be enjoyed immediately or cellared for the next two to four years.

We first produced Chenin blanc wine under the KWV The Mentors label in 2006.

Looking at previous vintages today, the significant stylistic evolution in our winemaking and interpretation of the Chenin blanc style is very apparent.

Chenin blanc is a noble grape variety with its spiritual home being the Loire region of central France. Whilst in some part inspired by these wines, we have found our niche producing a very complex version, but with finesse, good structure and the influence of a lovely fresh acidity.

The KWV The Mentors range is inspired by terroir. This wine was produced from a combination of low yielding, very old bush vines and some that are conventionally trellised - both ideally suited to the Paarl region.

**in the vineyard :**

This is a blend of Chenin blanc from the Paarl region, which produces very rich-flavoured white varieties. In fact, Chenin blanc seems better suited to regions such as this than cooler alternatives.

