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KWV The Mentors Pinotage 2015

This wine reflects the true varietal characteristics of a modern-styled Pinotage, with an abundance of blackcurrants and plums, and hints of fruit cake and cloves on the nose. The intense concentration on the palate shows sweet fruit and well-integrated oak. The silky-smooth tannins contribute to the wine's juicy, round and seamless finish.

This Pinotage is the perfect accompaniment to a pork-belly roast with garlic and sage or a succulent beef roulade.



variety : Pinotage | 100% Pinotage
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.53 % vol **rs :** 2.69 g/l **pH :** 3.46 **ta :** 6.0 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Platinum - SAWi Awards 2017
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 five to eight years.

in the vineyard :

The winter preceding the 2015 vintage was characterized by maximum hours in the optimal range. Bud break was 10 days early. Spring to November was warm on average, but the entire growing season and most of harvest experienced cool evenings. This was fantastic for both flavour development as well as synthesis of phenols, like tannin and colour, which accompanied bright fruit and perfect acidity in the final result. December had warm days and unusually cool evenings, but it was also very dry with the Cape forgoing the usual December and January rains. The moisture constraint in the root zone activated hormonal responses in the vines that sped up ripening even further while ensuring great concentration. Cool evenings meant the vines recovered from the heat of the day and delicate aromatics were preserved. The surprise harvest saw everyone stretched to the limit. Nonetheless, care was taken with each parcel of fruit and the KWV team met the challenge with aplomb.

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 26°C over six days of which 30% of the wine was fermented in barrel. 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 - 90% of French origin and 10% American. A 70% portion of the barrels was first-fill.