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The Mentors Petit Verdot 2017

This intense, ruby-red wine is concentrated and leads on the nose with cranberries, floral notes and sweet spice followed by black olives and aniseed. The palate is rich and juicy with prominent fruit sweetness. The grippy structure is well integrated and delivers an intense, lasting finish.

Rich and juicy, the wine is best paired with hearty red meats and aged cheese.



variety : Petit Verdot | 100% Petit Verdot
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.23 % vol **rs :** 2.62 g/l **pH :** 3.39 **ta :** 6.31 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine is ready to be enjoyed now but will cellar well for at least 8 years.

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early-season can and canopy development. Bud break was even as was spring growth, but flowering was not-usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches.

Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. Despite shifts in variety harvest order, wine quality looks fabulous.

in the vineyard : Vineyards: 100% Stellenbosch

Yields: 8 tons/ha

about the harvest: Grapes were harvested optimally ripe and hand-sorted in the cellar to ensure only the best fruit is used for fermentation.

in the cellar :
After two days of cold maceration, the juice was inoculated with a selected yet strain. Alcohol fermentation lasted approximately six days and during this time was pumped over every five hours. Wine was racked off the skins, settled and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked for an additional six months. In total during the 18-month period, the wine was racked twice. This wine is truly about selecting the best-of-the-best.

Maturation: The wine was matured for 18 months in French oak barrels of which 70% was first-fill.