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The Mentors Grenache Blanc 2018

This layered wine shows aromas of white, fleshy peaches, pineapple and litchi with hints of minerality, lime and roasted almonds. The fresh and textured palate is supported by a linear acidity that enhances the mineral and concentrated finish.

Enjoy this wine on its own or with salmon, fish or delicately flavoured, creamy risottos.



variety : Grenache blanc | 100% Grenache Blanc
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal Region
analysis : **alc :** 13.35 % vol **rs :** 2.54 g/l **pH :** 2.97 **ta :** 7.03 g/l
type : 0 **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Decanter World Wine Awards 2021 - Gold
Platter's 2020 - 5 Stars

ageing : The wine can be enjoyed now or cellared for up to 5 years.

Ahead of this challenging vintage, winter brought enough cold to break dormancy although drought conditions persisted. It was the third year in a row without groundwater recharge. The cool weather continued into spring and delayed bud break, which occurred without incident. Cooler nights and days with higher than long-term rainfall kept vine development on track.

October and November saw higher rainfall, but not enough to make up the deficit while Southeaster winds during flowering had a variety of impacts. December and January were significantly warmer than 2017. Harvest also began five days later and was defined by small berries, low yields and big concentration. Despite the rollercoaster ride, harvest's near-perfect timing produced great, elegant wines with full ripeness.

in the vineyard :
Vineyards: 50% Wellington, 50% Paarl

Yield: 8 tons/ha

about the harvest: Grapes were specifically hand-harvested before being crushed and destemmed.

in the cellar : Overnight settling of the juice was followed by carefully racking to the fermentation tank. A 90% portion of the blend was fermented in barrel with an indigenous yeast strain to enhance the texture and mouth-feel of the wine. The remainder was tank-fermented. This contributes to the wine's freshness, minerality and overall complexity. The wine was left on extended lees contact for 280 days after fermentation and stirred regularly during this period.