

The Mentors Grenache Noir 2017

This expressive wine displays aromas of raspberries, candyfloss and perfume, with subtle hints of sour cherry and white pepper. The palate is focused with good oak integration, juicy tannins and a chalky finish.

This is an ideal red wine to drink slightly chilled in summer and married with roasted pheasant and seared tuna steak.

variety : 0 | 100% Grenache Noir

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Wellington

analysis : alc : 14.58 % vol rs : 2.13 g/l pH : 3.16 ta : 6.04 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : The wine can be savoured now or cellared for up to 5 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 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 :

100% Wellington

Yield: 8 tons/ha

about the harvest: Grapes were harvested at optimal ripeness and sorted in the cellar to ensure the best fruit was used for fermentation.

in the cellar :

The wine was inoculated with a selected yeast strain and alcohol fermentation lasted approximately six days. During this time, it was pumped over every five hours to ensure perfect colour, flavour and tannin extraction. The wine was pressed off the skins before alcohol fermentation was completed to prevent the extraction of hard and dry tannins. Malolactic fermentation lasted three weeks in barrel. During the ensuing 18 months of in-barrel maturation, the wine was racked twice.

Maturation: The wine was matured for 18 months in French oak barrels. A combination of 300-litre and 500-litre barrels was used. A 25% portion of the barrels was first-fill.

