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The Mentors Chenin Blanc 2018

This wine resplendent with aromas of ripe mango, concentrated apricot, honeysuckle and jasmine. The creamy and textured palate shows hints of dried peach and zesty lime, with good length, rich flavours and freshness.

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



variety : Chenin Blanc | 100% Chenin Blanc
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Paarl
analysis : **alc :** 14.07 % vol **rs :** 2.03 g/l **pH :** 2.9 **ta :** 7.42 g/l
type : White **style :** Dry **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : The wine may be enjoyed immediately 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 :
100% Paarl

Yield: 6-7 tons/ha

in the cellar :
This wine is a blend of two components. Both were fermented in barrel; the first 87%, with an indigenous yeast strain to enhance the texture and mouth-feel of the wine. The remainder was inoculated with a specially selected commercial yeast strain to ensure optimal cultivar-derived fruit flavours. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

Maturation: The complete wine volume was matured for nine months, in 500L first, second and third-fill barrels.