

The Mentors Carménère 2017

This full-bodied wine unfurls fresh raspberry, cumin and green peppercorn with hints of plum and vanilla. It is fresh and lively with soft integrated tannins due to a judicious use of oak. On the palate, the wine is succulent, soft, juicy and well balanced.

Enjoy on its own, with Cuban-style roast pork, beef brisket, stuffed peppers or olives and goat's milk cheese.

variety : 0 | 100% Carménère

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.0 g/l pH : 3.38 ta : 5.93 g/l

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

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

ageing : This wine can be enjoyed now, but cellaring for a further 5-8 years will be rewarded.

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool moderate temperatures provided conditions for good, early-season cane 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 :

100% Stellenbosch

Yield: 8 tons/ha

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

in the cellar : After two days of cold maceration, the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately six days and during this time, the wine was pumped over every four hours. It was pressed, then settled and transferred to barrel for malolactic fermentation. The wine then racked and cleaned, and returned to the barrel for maturation. After 12 months the best wines were selected to mature for a further six months. In total over the 18 month maturation period, the wine was racked twice. This wine is truly about selecting the best-of-the-best.

