

## The Mentors Canvas 2017

This multi-dimensional and complex red blend shows layered aromas of raspberry, cranberry, violets and cloves. On the palate, the flavours of berries and cinnamon combine with soft chalky tannins to deliver a concentrated and full-bodied wine.

This wine can be savoured on its own or enjoyed with grilled red meat and venison.

**variety :** Shiraz | 64% Shiraz, 17% Grenache noir, 14% Mourvèdre, 5% Cinsaut

**winery :** The Mentors

**winemaker :** The Winemaking Team

**wine of origin :** Coastal Region

**analysis :** alc : 14.6 % vol rs : 3.0 g/l pH : 3.34 ta : 6.09 g/l

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

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

Platter's 2020 - 5 Stars

**ageing :** Enjoy the now or cellar for up to 8 years from vintage.

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 :**

Vineyards: 32% Swartland, 28% Wellington, 23% Paarl, 8.6% Banghoek, 8.4% Darling

Yield: 8 tons/ha

**in the cellar :**

Only the best bunches and berries were selected to craft this wine. After fermentation, the most promising wines of each variety were chosen to mature in barrel. Older oak was used for maturation to allow maximum varietal and fruit expression. After 12 months, the finest wines were selected to remain in the barrel for an additional six months. The wine is truly about selecting the best-of-the-best.

Maturation: The wine was matured for 18 months in French oak barrels. A combination of 300L and 500L barrels was used. A 50% portion of the barrels was first-fill.

