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The Mentors Canvas 2019



This multi-dimensional and complex red blend shows layered aromas of dark cherries, plums, mulberries and cloves. On the palate, the flavours of berries and cloves 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 | 58% Shiraz, 30% Petite Sirah, 6%% Petit Verdot, 6% Mourvèdre
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal Region
analysis : **alc :** 14.79 % vol **rs :** 3.17 g/l **pH :** 3.49 **ta :** 6.02 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2022 Lumo Awards - Gold
2021 Veritas Awards - Double Gold

ageing :

Enjoy the wine now or cellar for up to eight years from vintage.

Blending a multi-variety wine can be challenging as it requires time, patience and skill. This wine is a blend of four grape varieties, compared to 2018 where we used seven varieties. Each has a very different palate weight and tannin structure. Blending them to achieve the ideal palate weight and tannin structure took some time, but we believe the use of very different components has enhanced the overall appeal of the wine. The blend consists of 58% Shiraz, 30% Petite Sirah, 6% Petit Verdot and 6% Mourvèdre. Five different regions was blended together to ensure we had the perfect balance and integration.

This wine is a true reflection of what the Mentors Cellar stand for, experimentation with multi regional components and varietals, enhancing the best characteristics of each region and understanding each varietal. This wine was made following a seven stage selection process from vineyard to fermentation, barrel and blending.

in the vineyard : The 2019 season showed great promise with improved winter rains. However, variable weather conditions, with continuous temperature fluctuations, resulted in inconsistent bud break, uneven flowering and set. Followed by slow and uneven ripening. Reds were most affected and overall yields were down. White varieties, except for the lower yields on Sauvignon Blanc, were as expected. The challenges are not without rewards: whites are bright and flavourful with good aromatics. Reds have soft tannins with rich fruit and generosity.

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 barrel for an additional six months. This 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.