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The Mentors Grenache Blanc 2020

This layered wine shows aromas of white, fleshy peaches, pineapple and litchi with hints of minerality, lime, oak and roasted almonds. The fresh and textured palate is supported by a linear acidity that enhances the mineral and concentrated finish.

Enjoy this wine on its own or with salmon, fish or delicately flavoured, creamy risottos.



variety : Grenache blanc | 100% Grenache Blanc
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal Region
analysis : **alc :** 13.64 % vol **rs :** 3.62 g/l **pH :** 3.08 **ta :** 6.89 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

The wine can be enjoyed now or cellared for up to five years.

This wine is a reflection of what can be achieved at the KWV The Mentors cellar, where small batches of premium fruit meet modern winemaking equipment. Here too, sheer passion and love for producing excellent wines of outstanding quality is driven by a spirit of experimentation and innovation. This wine bears testament to all this. Watch it gain complexity over the next few years.

in the vineyard :
The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

in the cellar :
Smaller pockets of grapes specifically selected from different vineyard sites were hand-harvested before being crushed and de-stemmed. Overnight settling of the juice was followed by carefully racking to the fermentation tank. 100% of the blend was fermented in barrel of which 58% was an indigenous yeast strain to enhance the texture and mouth-feel of the wine. 42% was fermented with a specially selected commercial yeast strain to enhance fruit, freshness, minerality and overall complexity. The wine was left on extended lees contact for 280 days after fermentation and stirred regularly during this period.

Maturation:
A 90% portion of the blend was matured for nine months in first, second and third-fill barrels.