

The Mentors Orchestra 2018

This modern, multi-layered and Bordeaux-style blend shows aromas of blackcurrants, blueberries, plums and black pepper with nuances of pencil shavings and dried herbs. On the palate, the intense concentration is prompted by a firm tannin structure and layers of sweet fruit with an excellent follow-through.

The wine can be enjoyed on its own or paired with braised lamb shoulder or filet mignon.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 19% Merlot, 11% Cabernet Franc, 10% Malbec, 6% Petit Verdot, 4% Carménère

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.69 % vol rs : 2.41 g/l pH : 3.34 ta : 6.42 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine can be opened now or cellared for up to 8 years.

in the vineyard :

Vineyards: 66% Stellenbosch, 16% Paarl, 11% Wellington, 7% Robertson

Yield: 6-8 tons/ha

about the harvest: Grape bunches were hand-picked and sorted in The Mentors cellar, only the best of each variety went into the blend.

in the cellar :

After fermentation, the most promising wines were chosen to continue maturation in barrel. After 12 months, again the finest were selected to mature for a further 6 months before blending. This wine is truly about selecting the best-of-the-best of each variety.

Maturation: The wine matured for 18 months in French oak barrels, 70% of which were first-fill.

