

## The Mentors Cabernet Franc 2020

This wine shows aromas of spice, pencil shavings, fynbos and dark cherries. The complex, layered palate delivers a silky soft finish with powdery tannins. The juicy characteristics of this extraordinary wine contribute to its bold structure and complexity.

Enjoy the wine on its own, with beef fillet or dishes of tender veal.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** The Mentors

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14.74 % vol    rs : 2.96 g/l    pH : 3.38    ta : 5.93 g/l

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

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

2024 Concours Mondial de Bruxelles - Silver

2023 Lumo Awards - Double Gold

2023 Trophy Wine Show - Bronze

### ageing :

This wine can be enjoyed now, but cellaring for an additional five to eight years will be rewarded.

### 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.

**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 was then racked and cleaned, and returned to 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.

### Maturation:

The wine spent 18 months in 70% new French oak barrels.

