wine.co.za
easiest way to buy wine

The Mentors Canvas 2020

This multi-dimensional and complex red blend shows layered aromas of plum, raspberry and cherries. On the palate, the flavours of cassis and cinnamon combine with sweet 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 | 52% Shiraz, 25% Petite Sirah, 10% Carignan, 8% Tempranillo, 5% Mourvèdre
winery : The Mentors
winemaker : The Winemaking Team
wine of origin : Coastal Region
analysis : **alc :** 14.6 % vol **rs :** 3.47 g/l **pH :** 3.38 **ta :** 6.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Decanter Award - Silver
2024 Investec Trophy Wine Show -Trophy for Best Other Red Blend- 97 Points
2024 Investec Trophy Wine Show - Top 10 Reds 97 points
2023 Lumo Awards - Gold
2023 Investec Trophy Wine Show - Bronze

ageing :

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

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 vineyard : 44% Paarl, 27% Wellington, 23% Swartland, 6% Stellenbosch

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.

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.