

The Mentors Pinotage 2020

This wine reflects the true varietal characteristics of a modern-styled Pinotage, with an abundance of blackcurrants and plums, and hints of fruitcake and cloves on the nose. The intense concentration on the palate shows sweet fruit and well-integrated oak. The silky-smooth tannins contribute to the wine's juicy, round and seamless finish.

This Pinotage is the perfect accompaniment to a pork-belly roast with garlic and sage or a succulent beef roulade.

variety : Pinotage | 100% Pinotage

winery : The Mentors

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.56 % vol rs : 2.8 g/l pH : 3.5 ta : 6 g/l

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

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

2024 Mundus Vini - Gold

2023 Investec Trophy Wine Show - Bronze

ageing :

This wine can be enjoyed now, but will also cellar well for five to eight 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 :

A three-step selection process ensured only the best quality fruit was chosen for fermentation. Selective picking in the vineyard, followed by both bunch and berry selection on the sorting table in the KWV The Mentors cellar, is strictly followed. The cuvée was inoculated after two days of cold soaking. Fermentation took place at 26oC over six days. The wine was pressed before alcoholic fermentation was completed, to prevent the extraction of hard and dry tannins. The wine matured in barrel for 18 months. The wine was matured for 18 months in oak barrels - 85% of French origin and 15% American. A 70% portion of the barrels was first-fill.

