



# THE MENTORS

## GRENACHE NOIR | 2017

**WINE OF ORIGIN:** Wellington

**COMPONENTS:** 100% Grenache Noir

**VINEYARDS:** 100% Wellington

**VINTAGE CONDITIONS:**

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early-season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. Despite shifts in variety harvest order, wine quality looks fabulous.

**YIELD:** 8 tons/ha

**WINE MAKING:**

The grapes were harvested at optimal ripeness and sorted in the cellar to ensure only the best fruit was used for fermentation. The wine was inoculated with a selected yeast strain and alcoholic fermentation lasted approximately six days. During this time, it was pumped over every five hours to ensure perfect colour, flavour and tannin extraction. The wine was pressed off the skins before alcoholic fermentation was completed to prevent the extraction of hard and dry tannins. Malolactic fermentation lasted three weeks in barrel. During the ensuing 18 months of in-barrel maturation, the wine was racked twice.

**MATURATION:**

The wine was matured for 18 months in French oak barrels. A combination of 300-litre and 500-litre barrels was used. A 25% portion of the barrels was first-fill.

**TOTAL PRODUCTION:**

2 400 L

**BOTTLING DATE:**

November 2018

**WINE DESCRIPTION:**

This expressive wine displays aromas of raspberries, candyfloss and perfume, with subtle hints of sour cherry and white pepper. The palate is focused with good oak integration, juicy tannins and a chalky finish.

**SERVING SUGGESTION:**

This is an ideal red wine to drink slightly chilled in summer and married with roasted pheasant and seared tuna steak.

**CELLARING POTENTIAL:**

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

**WINE ANALYSIS:**

Alcohol: 14.58 % vol • pH: 3.16 • Total acidity: 6.04 g/l • Residual sugar: 2.13 g/l

