

# THE MENTORS

## ORCHESTRA | 2017

**WINE OF ORIGIN:** Western Cape

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

**VINEYARDS:** 66% Stellenbosch, 16% Paarl, 11% Wellington, 7% Robertson

**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:** 6-8 tons/ha

**WINE MAKING:**

Grape bunches were hand-picked and sorted in the KWV The Mentors cellar, which ensured only the best of each variety went into the blend. 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 six 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.

**TOTAL PRODUCTION:**

18 500 L

**BOTTLING DATE:**

November 2018

**WINE DESCRIPTION:**

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.

**SERVING SUGGESTION:**

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

**CELLARING POTENTIAL:**

The wine can be opened now or cellared for up to eight years.

**WINE ANALYSIS:**

Alcohol: 14.69 % vol • pH: 3.34 • Total acidity: 6.42 g/l • Residual sugar: 2.41 g/l

