

# THE MENTORS



## PETIT VERDOT | 2017

**WINE OF ORIGIN:** Stellenbosch

**COMPONENTS:** 100% Petit Verdot

**VINEYARDS:** 100% Stellenbosch

**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:**

Grapes were harvested optimally ripe and hand sorted in the cellar to ensure only the best fruit is used for fermentation. 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 was pumped over every five hours. Wine was racked off the skins, settled and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked and cleaned, and returned to barrels. After 12 months, the best wines were selected to mature for an additional six months. In total during the 18-month maturation period the wine was racked twice. This wine is truly about selecting the best-of-the-best.

**MATURATION:**

The wine was matured for 18 months in French oak barrels of which 70% was first-fill.

**TOTAL PRODUCTION:**

5 600 L

**BOTTLING DATE:**

November 2018

**WINE DESCRIPTION:**

This intense, ruby-red wine is concentrated and leads on the nose with cranberries, floral notes and sweet spice followed by black olives and aniseed. The palate is rich and juicy with prominent fruit sweetness. The grippy tannin structure is well integrated and delivers an intense, lasting finish.

**SERVING SUGGESTION:**

Rich and juicy, the wine is best paired with hearty red meats and aged cheese.

**CELLARING POTENTIAL:**

This wine is ready to be enjoyed now, but will cellar well for at least eight years.

**WINE ANALYSIS:**

Alcohol: 14.23 % vol • pH: 3.39 • Total acidity: 6.31 g/l • Residual sugar: 2.62 g/l