

THE MENTORS



CABERNET FRANC | 2022

WINE OF ORIGIN: Stellenbosch

VINEYARDS: 100% Stellenbosch

COMPONENTS: 100% Cabernet Franc

VINTAGE CONDITIONS: The run up to vintage was characterised by a good “typical” Cape winter with loads of cold unit accumulation and good rains over days that really did much to replenish the subsoil water tables and flush built up salts after the years of drought. The winter ran a little long and delayed budbreak too. Budbreak was even, if a little late and cool. Spring remained cool and saw numerous rainfall events that added disease pressure as well as compressing canopy work schedules like shoot thinning, wire lifting and leaf breaking. Cool summer conditions continued into January when vintage began later than usual. Vintage characterised by alternating hot and cool conditions with small rainfall events throughout. A season where picking decisions and pH management in the winery were important.

YIELD: 8 tons/ha

WINEMAKING: Grapes were harvested at optimal ripeness and hand-sorted in the cellar to ensure only the best fruit was 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, the wine was pumped over every four hours. It was pressed, then settled and transferred to barrel for malolactic fermentation. The wine was then racked and cleaned, and returned to barrel for maturation. After 12 months the best wines were selected to mature for a further six months. In total over the 18-month maturation period, the wine was racked twice. This wine is truly about selecting the best-of-the-best.

MATURATION: The wine spent 18 months in 70% new French oak barrels.

TOTAL PRODUCTION: 10 250 L

WINE DESCRIPTION: This wine shows aromas of spice, pencil shavings, fynbos and dark cherries. The complex, layered palate delivers a silky soft finish with powdery tannins. The juicy characteristics of this extraordinary wine contribute to its bold structure and complexity.

SERVING SUGGESTION: Enjoy the wine on its own, with beef fillet or dishes of tender veal.

CELLARING POTENTIAL: This wine can be enjoyed now, but cellaring for an additional eight years will be rewarded.

WINE ANALYSIS:

Alcohol: 14.75 % vol

pH: 3.34

Total acidity: 6.14 g/l

Residual sugar: 1.97 g/l

The past. The present. *The future.*