

THE MENTORS



ORCHESTRA | 2022

WINE OF ORIGIN: Stellenbosch

COMPONENTS: 42% Cabernet Sauvignon, 32% Petit Verdot, 13% Cabernet franc, 13% Malbec

VINEYARDS: 100 % Stellenbosch

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: 6-8 tons/ha

WINEMAKING: Grape bunches were hand-picked and sorted in the KVV 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: 7 300 L

WINE DESCRIPTION: This modern, multi-layered and Bordeaux-style blend shows aromas of blackcurrants, plums and dark cherries with nuances of pencil shavings and wild fennel. On the palate, the intense concentration is prompted by a firm tannin structure and layers of dark berry fruit with an excellent follow-through. As with a fine orchestra, this blend showcases the unique individual attributes of the different varietals, but together delivers a complexity beyond the sum of the components.

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: 14.61%
pH: 3.41
Total acidity: 6.2 g/l
Residual sugar: 2.59 g/l

The past. The present. *The future.*