

# THE MENTORS



## Petit Verdot | 2022

**WINE OF ORIGIN:** Stellenbosch

**COMPONENTS:** 100% Petit Verdot

**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 tons/ha

**WINEMAKING:** Grapes were harvested optimally ripe and hand sorted in the Mentors 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 seven days and during this time was pumped over every four 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:** 4 000 L

**WINE DESCRIPTION:** This intense, ruby-red wine is concentrated and leads on the nose with perfume notes, red berries, cranberries and sweet spice followed by black olives and dark plums. The palate is rich and juicy with plums and dark cherries. 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: 14.74%

pH: 3.41

Total acidity: 6.25 g/l

Residual sugar: 2.13 g/l

The past. The present. *The future.*