

THE MENTORS



GRENAICHE BLANC | 2023

WINE OF ORIGIN: Coastal Region

VINEYARDS: 55% Paarl, 45% Wellington

COMPONENTS: 100% Grenache Blanc

VINTAGE CONDITIONS: Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop lead by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

YIELD: 8 tons/ha

WINEMAKING: Smaller pockets of grapes specifically selected from different vineyard sites were hand-harvested before being crushed and de-stemmed. Overnight settling of the juice was followed by carefully racking to the fermentation tank. 100% of the blend was fermented in barrel of which 77% was an indigenous yeast strain to enhance the texture and mouth-feel of the wine. 23% was fermented with a specially selected commercial yeast strain to enhance fruit, freshness, minerality and overall complexity. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

MATURATION: 100% matured in barrel.

TOTAL PRODUCTION: 4100 L

WINE DESCRIPTION: This sweet, creamy textured wine shows aromas of orange blossom, mango and pineapple with hints of minerality, oak and roasted almonds. The fresh and textured palate has hints of whit peach that is supported by a linear acidity that enhances the mineral and crisp finish.

SERVING SUGGESTION: Enjoy this wine on its own or with salmon, fish or delicately flavoured, creamy risottos.

CELLARING POTENTIAL: The wine can be enjoyed now or cellared for up to five years.

WINE ANALYSIS:
Alcohol: 14.5 % vol
pH: 3.18
Total acidity: 6.84 g/l
Residual sugar: 2.24 g/l

The past. The present. *The future.*