

THE MENTORS



CABERNET FRANC | 2018

WINE OF ORIGIN: Stellenbosch

COMPONENTS: 100% Cabernet Franc

VINEYARDS: 100% Stellenbosch



WINE MAKING:

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.

WINE DESCRIPTION:

This fruit-driven 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, fleshy 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 five to eight years will be rewarded.

WINE ANALYSIS:

Alcohol: 14.6 %vol • pH: 3.35 • Total acidity: 6.13 g/l • Residual sugar: 2.53 g/l