

# THE MENTORS

## ORCHESTRA | 2018

**WINE OF ORIGIN:** Western Cape

**COMPONENTS:** 50% Cabernet Sauvignon, 19% Merlot, 11% Cabernet Franc, 10% Malbec, 6% Petit Verdot, 4% Carmenere

**VINEYARDS:** 66% Stellenbosch, 16% Paarl, 11% Wellington, 7% Robertson

Decanter®  
PANEL TASTING

94

POINTS



### WINE MAKING:

Grape bunches were hand-picked and sorted in the KWV 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.

### WINE DESCRIPTION:

This modern, multi-layered and Bordeaux-style blend shows aromas of blackcurrants, blueberries, plums and black pepper with nuances of pencil shavings and dried herbs. On the palate, the intense concentration is prompted by a firm tannin structure and layers of sweet fruit with an excellent follow-through.

### 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: 14.69 %vol • pH: 3.34 • Total acidity: 6.42 g/l • Residual sugar: 2.41 g/l

