

# mensa



## Mensa Cabernet Sauvignon 2017

### Wine Description

This wine has intense flavours of dark chocolate and blackberry with spicy oak on the aftertaste.

### Vineyards

The vineyards are planted in deep red soils, ensuring excellent water retention and contributing structure and fullness to the wine.

### Winemaking Techniques

After crushing, the grapes were allowed to cold soak for three days before being inoculated with known yeast strains. A controlled pump-over schedule was followed to extract intense colour without harsh tannins. The wine was fermented for 8 days on the skins and malolactic fermentation commenced in the tank. The wine was matured on French oak staves for 10 months.

### Vintage Conditions

The average 2017 harvest temperature was low with exceptionally cold weather conditions. The vineyards generally showed good and balanced growth without it being excessive or too vigorous. In most cases the water supplies were sufficient to ripen the harvest while the ripening period was also cooler than usual as well as very dry. The grapes reached good acidity levels and lower pH levels and in most cases didn't struggle to accumulate the sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

### Food Pairing

Pan-seared Beef Tenderloin, Venison Stew, Dark Chocolate Brownies

**Appellation:** Western Cape | **Varieties:** 100% Cabernet Sauvignon | **Harvest Date:** March

**Vintage:** 2017 | **Alc:** 14.5% | **RS:** 7g/l | **pH:** 3.68 | **TA:** 5.52g/l