

mensa



Mensa Sauvignon Blanc 2018

Wine Description

The wine brims with aromas of citrus and tropical fruit that follow through on the palate and linger on the crisp aftertaste.

Vineyards

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

Winemaking Techniques

All grapes were harvested in the early morning and pressed immediately. Following natural settling, the juice was fermented in stainless steel tanks at around 12 to 14 degrees Celsius for two weeks. The wine was then racked from the gross lees and remained on the fine lees until just before bottling.

Vintage Conditions

The 2018 harvest was challenging due to one of the driest seasons in recent times. The night temperatures were overall 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 generally didn't struggle to accumulate the sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

Antipasto, Salad Nicoise, Shrimp Cocktail, Grilled Swordfish, Thai Green Curry

Appellation: Western Cape | **Varieties:** 100% Sauvignon Blanc | **Harvest Date:** Feb

Vintage: 2018 | **Alc:** 12% | **RS:** 2g/l | **pH:** 3.48 | **TA:** 5.76g/l