

mensa

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Mensa Cabernet Sauvignon 2017

Wine Description

This wine has intense flavours of dark chocolate and blackberry with spicy oak notes 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 left 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 on the skins for eight days followed by malolactic fermentation 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 being excessive or too vigorous. In most cases the water supply was sufficient while the ripening period was cooler and drier than usual. The grapes reached good acidity and lower pH levels and in most cases managed to accumulate 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