

# mensa

*Live a great story*



## Mensa Chenin Blanc Pinot Grigio 2018

### Wine Description

This wine displays a charming bouquet with layers of fruit including green apple and citrus, ending with fresh tropical fruit on the aftertaste.

### Vineyards

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

### Winemaking Techniques

All the grapes were harvested in the early morning and pressed immediately. Following natural settling, the juice was fermented in stainless steel tanks at around 14 to 15°C 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 being one of the driest seasons in recent times. The night temperatures were low overall 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 managed to accumulate the sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

### Food Pairing

Cream Cheese, Cheddar Cheese, Oyster Mushrooms, Thai Chicken Curry.

**Appellation:** Western Cape | **Varieties:** 80% Chenin Blanc, 20% Pinot Grigio | **Harvest Date:** Feb

**Vintage:** 2018 | **Alc:** 12.0% | **RS:** 7g/l | **pH:** 3.53 | **TA:** 5.86g/l