

mensa

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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 the 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°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 sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

Antipasto, Salad Niçoise, 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