

# mensa

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## Mensa Pinotage 2018

### Wine Description

Rich robust red wine packed with ripe succulent berry fruits with a hint of oak.

### Vineyards

The vineyards are planted in a wide range of soils, ensuring excellent water retention and contributing structure and fullness to the wines. The vineyards lie on a Northern facing slope.

### Winemaking Techniques

The grapes were harvested at 24.5 Balling. Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. 20 % of the wine was matured on French oak for 10 months.

### 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 during the season. 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 generally didn't struggle to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

### Food Pairing

The wine compliments dishes such as tapas, cold meat plates, grilled goats cheese salad or light red meat dishes.

**Appellation:** Western Cape | **Varieties:** 100% Pinotage | **Harvest Date:** March  
**Vintage:** 2018 | **Alc:** 13.5% | **RS:** 3.20g/l | **pH:** 3.43 | **TA:** 5.57g/l