



# mensa

*Live a great story*



## MENSA CABERNET SAUVIGNON

### WINE DESCRIPTION

This wine has intense flavours of dark chocolate and blackberry with spicy oak notes on the aftertaste.

### VINEYARDS

The vineyards lie in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines.

### 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

Bud break were 7 to 10 days earlier compared to the 2019 vintage, giving rise to earlier flowering and harvest. Good widespread rains at the beginning of November had a very positive effect on set and was a contributing factor to a better season. The cool summer conditions gave the 2020 season a start with a slower ripening period and grapes reached phenolic ripeness with good acidity and lower pH levels.

### FOOD PAIRING

Pan-seared Beef Tenderloin, Venison Stew, Dark Chocolate Brownies.

**APPELLATION:** Western Cape, South Africa

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATE:** March • **VINTAGE:** 2020

**ALC:** 13.5% • **RS:** 4.8g/l • **PH:** 3.46 • **TA:** 5.3g/l