



mensa

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MENSA SAUVIGNON BLANC

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 found in a variation in meso-climates, exposed hills, and sheltered valleys, with soils from Granite, Sandstone soils and Alluvial soils. Grapes are picked from a selection of these different wards in the Western Cape.

WINEMAKING TECHNIQUES

Cold skin maceration was carried out for six hours before the free run juice was left to ferment in stainless steel tanks for three weeks at 12°C. The wine was left on the gross lees where batonnage was applied for a week. It was then racked and left on the fine lees till right before bottling.

VINTAGE CONDITIONS

The 2022 season will be remembered for the initial cool weather conditions that made ripening very slow. Phenolic ripeness occurred later and that led to longer maturation time in the vineyards, creating exciting wines that are full and complex.

FOOD PAIRING

Antipasto, Salad Niçoise, Shrimp Cocktail, Grilled Swordfish, Thai Green Curry.

APPELLATION: Western Cape, South Africa

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: February • **VINTAGE:** 2022

ALC: 12.5% • **RS:** 3.3g/l • **PH:** 3.42 • **TA:** 5.96g/l