



mensa

Live a great story



MENSA SHIRAZ MALBEC

WINE DESCRIPTION

This beautifully assembled blend displays spicy notes and a range of fresh dark berries. It is supported by a good structure of sweet, harmonious tannins with a touch of oak.

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

After crushing the grapes were inoculated with known yeast strains. A controlled pump-over schedule was followed to extract intense colour without harsh tannins. The wine was fermented for 10 days on the skins followed by malolactic fermentation in the tank. The wine was matured on French oak staves for 10 months.

VINTAGE CONDITIONS

Bud break was 5 to 7 days later compared to the 2020 vintage, giving rise to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave the season a start with a slow ripening period and grapes reached phenolic ripeness 3- 4 weeks later. These factors contribute to more fruit intensity and higher acidity levels.

FOOD PAIRING

A perfect match for steak and pork.

APPELLATION: Western Cape, South Africa

VARIETIES: 85% Shiraz, 15% Malbec

HARVEST DATE: March • **VINTAGE:** 2021

ALC: 14.0% • **RS:** 5.9g/l • **PH:** 3.63 • **TA:** 5.25g/l