

Mensa Sauvignon Blanc 2019

The wine brims with aromas of citrus and tropical fruit that follow through on the palate and linger on the crisp aftertaste.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 4 g/l pH : 3.34 ta : 6.62 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The vineyards are planted in deep red soils, ensuring excellent water retention and contributing structure and fullness to the wines. With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period. The season was characterised by healthy, full-flavoured grapes.

about the harvest: All the grapes were harvested in the early morning and pressed immediately. Grapes reached phenolic ripeness with good acidity and lower pH levels.

in the cellar : 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.

