

## Mensa Shiraz Malbec 2018

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.

A perfect match for steak and pork.

**variety :** Shiraz | 70% Shiraz, 30% Malbec

**winery :** Overhex Wines

**winemaker :** Ben Snyman

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol   rs : 7 g/l   pH : 3.39   ta : 5.16 g/l

**type :** Red   **style :** Dry

**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. The night temperatures were low overall with exceptionally cold weather conditions. 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 managed to accumulate the sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

**about the harvest:** Harvest Date: March

The 2018 harvest was challenging being one of the driest seasons in recent times.

**in the cellar :** 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.

