

## Mensa Cabernet Sauvignon 2019

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

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

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Overhex Wines

**winemaker** : Ben Snyman

**wine of origin** : Western Cape

**analysis** : **alc** : 14 % vol **rs** : 6.4 g/l **pH** : 3.50 **ta** : 5.56 g/l

**type** : Red **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.

**about the harvest**: With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period. Grapes reached phenolic ripeness with good acidity and lower pH levels. The season was characterised by healthy, full-flavoured grapes.

**in the cellar** : 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.

