

Mensa Sauvignon Blanc 2021

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 : 12.5 % vol rs : 4.6 g/l pH : 3.51 ta : 5.72 g/l

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

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

in the vineyard : The vineyards lie in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines.

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 2021 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.

in the cellar : 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

