

Mensa Shiraz Malbec 2020

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 : 14.0 % vol rs : 5.7 g/l pH : 3.55 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

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

in the vineyard : Bud break were 7 to 10 days earlier compared to the 2019 vintage, giving rise to earlier flowering and harvest. Good widespread rains at the beginning of November had a very positive effect on set and was a contributing factor to a better season. The cool summer conditions gave the 2020 season a start with a slower ripening period and grapes reached phenolic ripeness with good acidity and lower pH levels

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.

