

Mensa Sauvignon Blanc 2022

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 : 3.3 g/l pH : 3.42 ta : 5.9 g/l

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

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

in the vineyard : The 2022 season will be remembered for the initial cool weather conditions that made ripening very slow. Phenolic ripeness occurred later and that lead to longer maturation time in the vineyards, creating exciting wines that are full and complex.

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

