



Balance

For life's lighter moments



Balance Winemaker's Selection Chardonnay

Wine Description

Aromas of citrus with subtle underlying oak with fresh acidity that makes this a wonderfully complex wine.

Vineyards

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

Winemaking Techniques

Cold skin maceration was carried out for six hours with a portion of the juice fermented on French oak staves for three weeks at 14°C. Batonnage was applied for a week. The wine was then racked and returned to the stainless steel tanks.

Vintage Conditions

The 2018 harvest was challenging being one of the driest seasons in recent times. 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 sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

A good match with Butter chicken, deep fried camembert, veal or crayfish.

Appellation: Western Cape, South Africa | **Varieties:** 100% Chardonnay | **Harvest Date:** February

Vintage: 2018 | **Alc:** 12.5% | **RS:** 4.6 | **pH:** 3.77 | **TA:** 4.9