



Balance

For life's lighter moments



Balance Winemaker's Selection Pinot Noir

Wine Description

A refined wine with elegant nuances of warm spice, cherry and raspberry with a hint of oak.

Vineyards

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

Winemaking Techniques

Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine underwent wood maturation on staves during malolactic fermentation and it was kept in contact for three months.

Vintage Conditions

The average 2017 harvest temperature was low with exceptionally cold weather conditions. The vineyards generally showed good and balanced growth without it being excessive or too vigorous. In most cases the water supplies were sufficient to ripen the harvest while the ripening period was also cooler than usual as well as very dry. The grapes reached good acidity levels and lower pH levels and in most cases didn't struggle to accumulate the sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

The perfect match for game fish, game birds or venison, as well as grilled beef and strong, hard cheese.

Appellation: Western Cape, South Africa | **Varieties:** 100% Pinot Noir | **Harvest Date:** February - March

Vintage: 2017 | **Alc:** 13.5% | **RS:** 4.6 | **pH:** 3.32 | **TA:** 5.4