



Balance

For life's lighter moments



Balance Winemaker's Selection Shiraz

Wine Description

Deep reddish black colour. The nose shows berry fruit with a hint of spiciness. The palate is meaty with a green olive edge to the fruit.

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 traditional skin fermentation, the wine underwent malolactic fermentation. The wine was aged in French oak staves for 10 months.

Vintage Conditions

The average 2017 harvest temperature was low 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 in most cases managed to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

Great with grilled meat or vegetables, game, beef stew and pizza.

Appellation: Western Cape, South Africa | **Varieties:** 100% Shiraz | **Harvest Date:** March

Vintage: 2017 | **Alc:** 14.5% | **RS:** 4.3 | **pH:** 3.70 | **TA:** 5.1