



Balance

For life's lighter moments



Balance Best Blend Chenin Blanc Colombar

Wine Description

The wine has lush tropical flavours and aromas of passion fruit and guava. It has a crisp acidity with a lingering aftertaste.

Vineyards

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

Winemaking Techniques

The juice was fermented in stainless steel tanks for three weeks at 13°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.

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 generally managed to accumulate sufficient sugar levels.

The season was characterised by healthy, full-flavoured grapes.

Food Pairing

A perfect partner to food, especially fish and white meat dishes. Goes well with seafood, pastas, Asian dishes, light meals and salads.

Appellation: Western Cape, South Africa | **Varieties:** 80% Chenin Blanc 20% Colombar | **Harvest Date:** Feb

Vintage: 2018 | **Alc:** 12% | **RS:** 5.3 | **pH:** 3.28 | **TA:** 5.85