



Balance

For life's lighter moments



Balance Best Blend Muscat

Wine Description

A semi-sweet wine with a pale straw hue and deliciously vibrant aromatics that infuse billowing aromas of rose petal and ripe fruit.

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 twenty four hours before the 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.

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 generally managed to accumulate sufficient sugar levels. The season was characterised by healthy, full-flavoured grapes.

Food Pairing

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, particularly aromatic curries and spicy Thai dishes.

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

Vintage: 2017 | **Alc:** 12.0% | **RS:** 19.5 | **pH:** 3.4 | **TA:** 4.6