



Balance

For life's lighter moments



Balance Classic Sauvignon Blanc Semillon

Wine Description

Pale green hue with deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple with hints of asparagus. The wine is beautifully complemented by crisp natural acidity.

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 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 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

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, in particular lemongrass, mild chilli, fresh coriander and basil support the wine's pure fruit flavour.

Appellation: Western Cape, South Africa | **Varieties:** 80% Sauvignon Blanc ; 20% Semillon **Harvest Date:** March

Vintage: 2018 | **Alc:** 12% | **RS:** 4.7 | **pH:** 3.17 | **TA:** 5.8