



# Balance

For life's lighter moments



## Balance Classic Shiraz Rosé

### Wine Description

Charming raspberry and prune flavours on the nose with ample fruit on the palate. A well-balanced wine with a crisp clean finish.

### 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 twelve 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

Enjoy with lighter meals like pasta, pizza, smoked salmon and salads.

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

**Vintage:** 2018 | **Alc:** 12.5% | **RS:** 7,9 | **pH:** 3.19 | **TA:** 5.7