



# Balance



## Balance Classic Muscat

### Wine Description

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

### 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

With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period. Grapes reached phenolic ripeness with good acidity and lower pH 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:** 2019 | **Alc:** 12.0% | **RS:** 19.5 | **pH:** 3.4 | **TA:** 4.6