



# Balance



## Balance Classic Sauvignon Blanc

### Wine Description

Pale green hue with deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple. 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

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, in particular lemongrass, mild chilli, fresh coriander and basil support the wine's pure fruit flavour.

**Appellation:** Western Cape, South Africa | **Varieties:** 100% Sauvignon Blanc | **Harvest Date:** March  
**Vintage:** 2019 | **Alc:** 12% | **RS:** 7.1 | **pH:** 3.30 | **TA:** 6.7