



Balance



Balance Classic Semi-Sweet 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

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

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

Appellation: Western Cape, South Africa | **Varieties:** 50% Pinotage, 50% Shiraz | **Harvest Date:** March - April
Vintage: 2019 | **Alc:** 12.0% | **RS:** 17.91 | **pH:** 3.23 | **TA:** 5.2