



Balance

Sparkling Wine BRUT

WINE DESCRIPTION

This refreshing drier style bubbly has lingering flavours of tropical fruit with a hint of green fig followed by an excellent mouthfeel.

VINEYARDS

The vineyards are found in a variation in meso-climates, exposed hills, and sheltered valleys, with soils from Granite, Sandstone soils and Alluvial soils. Grapes are picked from a selection of these different wards in the Western Cape.

WINEMAKING TECHNIQUES

Cold skin maceration was carried out for six hours. The free run 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 raked and left on the fine lees till right before bottling.

FOOD PAIRING

Combines beautifully with fresh light flavours. Enjoy with oysters or a walnut and pear salad.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 100% Sauvignon Blanc
HARVEST DATE: February • **VINTAGE:** Non Vintage • **ALC:** 12% • **RS:** 8.86g/l • **PH:** 3.5 • **TA:** 6.05g/l