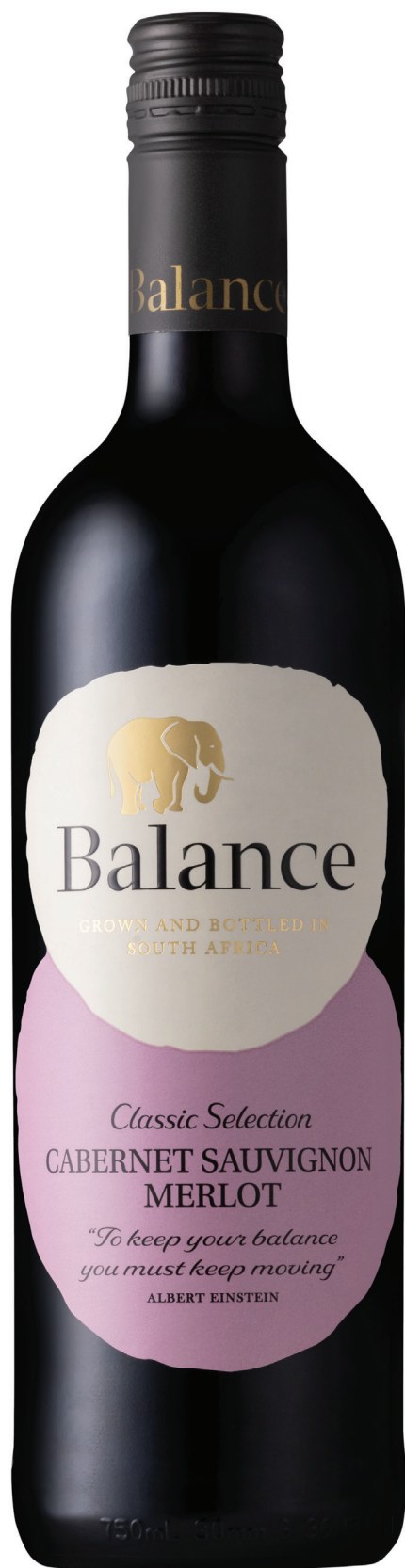


Balance



Classic Selection

CABERNET SAUVIGNON MERLOT

WINE DESCRIPTION

A wine with intense red hues, well-structured and velvety smooth, featuring generous flavors of dark berries, herbs, and a spicy finish.

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

The grapes were cold soaked for a day. After traditional skin fermentation, the wine underwent malolactic fermentation.

VINTAGE CONDITIONS

In the months leading to the 2023 harvest, the Cape winelands had a below average winter rainfall. The lower rainfall combined with cooler summer conditions from November caused the grape bunches to have smaller berries with concentrated sugar levels, tannin concentration and more elevated phenolic compounds. Phenolic compounds are natural chemicals found in plants, including fruits and vegetables. They have antioxidant properties and can provide health benefits. In wine, they affect the taste, colour, and mouthfeel.

During late February we had heavy rainfall, which gave some relieve to our vineyards where we do not use irrigation. The 2023 vintage can be remembered as a vintage that led to exiting and complex wines.

FOOD PAIRING

Pairs wonderfully with hearty dishes. Ideal for steak, mutton bredie, hamburgers, and pizza, along with grilled lamb chops and barbecued meats,

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 50% Cabernet Sauvignon, 50% Merlot
HARVEST DATE: March • **VINTAGE:** 2023 • **ALC:** 13.5% • **RS:** 4.59g/l • **PH:** 3.60 • **TA:** 5.41g/l