



Balance

Classic Selection

CHENIN BLANC COLOMBAR

WINE DESCRIPTION

The wine features vibrant tropical fruit flavours, with aromas of passion fruit and guava. It is beautifully complemented by a crisp natural acidity, leaving a refreshing and lingering aftertaste.

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 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 until just before bottling.

VINTAGE CONDITIONS

The Cape Winelands experienced a very good winter, with temperatures consistently lower than the long-term average. The annual rainfall was average, leading to a good accumulation of cold units for an even bud burst.

Bud break initially occurred two weeks earlier than normal. However, the cold temperatures and good rainfall delayed the initial growth and bud break of late-ripening cultivars.

The maximum temperatures were higher than the long-term average, while the minimum temperatures were much lower. These temperature differences, combined with the dry weather, produced healthy grapes.

FOOD PAIRING

Combines beautifully with a variety of dishes. Ideal pairings include seafood such as grilled shrimp, light pasta with citrus or herbs, Asian cuisine with lemongrass or ginger, crisp salads, and herb-crusted chicken.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 80% Chenin Blanc, 20% Colombar
HARVEST DATE: February • **VINTAGE:** 2024 • **ALC:** 12.0% • **RS:** 6.4g/l • **PH:** 3.56 • **TA:** 5.36g/l