



Balance

Classic Selection PINOTAGE SHIRAZ

WINE DESCRIPTION

A deep purple colour with ripe plums, berry and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins.

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

The 2022 season will be remembered for the initial cool weather conditions that made ripening very slow. Phenolic ripeness occurred later and that led to longer maturation time in the vineyards, creating exciting wines that are full and complex.

FOOD PAIRING

The wine compliments dishes such as tapas, cold meat plates, grilled goats cheese salad or light red meat dishes.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 50% Pinotage, 50% Shiraz
HARVEST DATE: March • **VINTAGE:** 2022 • **ALC:** 13.5% • **RS:** 4.87g/l • **PH:** 3.63 • **TA:** 4.92g/l