



Balance

Classic Selection

ROSÉ

WINE DESCRIPTION

The wine features charming raspberry flavours, with a nose that entices with ample fruit. It is beautifully complemented by a well-balanced structure, fruity acidity, and a crisp, clean 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

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 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 lighter meals. Ideal pairings include pasta with fresh herbs, pizza with light toppings, smoked salmon, crisp salads, and delicate seafood dishes.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 100% Shiraz
HARVEST DATE: March - April • **VINTAGE:** 2024 • **ALC:** 12.5% • **RS:** 15.8g/l • **PH:** 3.40 • **TA:** 6.28g/l