



Balance

Classic Selection SAUVIGNON BLANC

WINE DESCRIPTION

Pale green hue with vibrant aromatics of rich ripe peach and juicy pineapple. The wine is beautifully complemented by tropical fruit flavors, underlying minerality, and crisp natural acidity.

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 two hours. The free-run juice was left to ferment in stainless steel tanks for two weeks at 13°C. The wine was left on the gross lees, with batonnage 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 fresh light flavours. Ideal pairings include Asian cuisine with lemongrass and mild chili, tangy goat cheese, light seafood, vibrant salads, and herb-crusted chicken.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 100% Sauvignon Blanc
HARVEST DATE: March • **VINTAGE:** 2024 • **ALC:** 12.5% • **RS:** 7.3g/l • **PH:** 3.37 • **TA:** 5.81g/l