



Balance

NATURAL SWEET ROSÉ

WINE DESCRIPTION

A natural sweet wine which is soft and refreshing with hints of fresh cherries, strawberries and turkish delight. The wine finishes of with a sweet and silky 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 then fermented in stainless steel tanks for two weeks at 12°C. The wine was left on the gross lees where batonage was applied for a week. The wine was thereafter racked and left on the fine lees. Just before bottling the wine was sweetened up with Chenin Blanc juice.

FOOD PAIRING

Enjoy with lighter meals like pasta, pizza, smoked salmon and salads.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 95% Chenin Blanc, 5% Pinotage
HARVEST DATE: March • **VINTAGE:** Non Vintage • **ALC:** 10% • **RS:** 39.2g/l • **PH:** 3.33 • **TA:** 5.30g/l