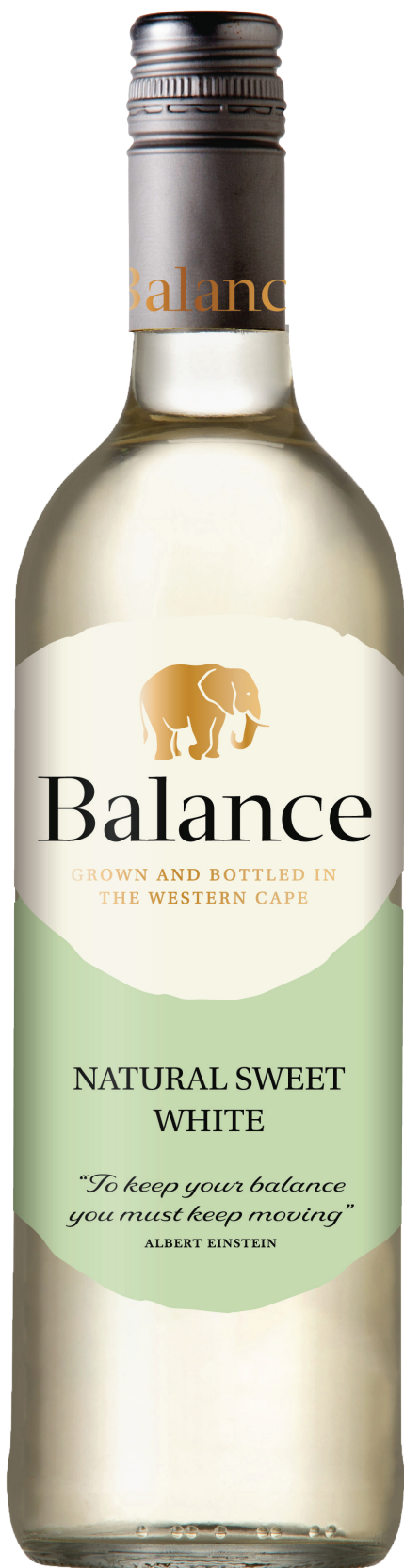


# Balance



## NATURAL SWEET WHITE

### WINE DESCRIPTION

A natural sweet wine which is soft and refreshing with abundant aromas of spice and tropical fruits with a hint of floral fragrance. The wine finishes 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 four hours on the Muscat and six hours on the Chenin Blanc grapes, 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 blended and 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% Muscat  
**HARVEST DATE:** March • **VINTAGE:** Non Vintage • **ALC:** 10% • **RS:** 45.8g/l • **PH:** 3.24 • **TA:** 6.48g/l