



# Balance

## *Winemaker's Selection* SAUVIGNON BLANC

### **WINE DESCRIPTION**

A fine integration of tropical fruit and fig flavors, enhanced by beautifully crisp minerality that adds depth and freshness.

### **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 before 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, 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**

Perfectly complements vibrant dishes. Enjoy with antipasti, salad Niçoise, shrimp cocktail, grilled swordfish, or Thai green curry

[f](#) [ig](#) @balancewines • [www.balance.wine](http://www.balance.wine)

**APPELLATION:** Western Cape, South Africa • **VARIETIES:** 100% Sauvignon Blanc  
**HARVEST DATE:** February • **VINTAGE:** 2024 • **ALC:** 12.5% • **RS:** 3.7g/l • **PH:** 3.59 • **TA:** 6.08g/l