



# Balance

*Winemaker's Selection*

## SHIRAZ

### WINE DESCRIPTION

The wine presents a full-bodied profile with generous ripe fruit flavours, enhanced by light oak and gentle spice. It finishes smoothly with a well-rounded balance.

### 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

The grapes were cold-soaked for two days. After traditional skin fermentation, the wine underwent malolactic fermentation. The wine was matured in French oak staves for 10 months.

### VINTAGE CONDITIONS

In the months leading to the 2023 harvest, the Cape winelands had a below average winter rainfall. The lower rainfall combined with cooler summer conditions from November caused the grape bunches to have smaller berries with concentrated sugar levels, tannin concentration and more elevated phenolic compounds. Phenolic compounds are natural chemicals found in plants, including fruits and vegetables. They have antioxidant properties and can provide health benefits. In wine, they affect the taste, colour, and mouthfeel.

During late February we had heavy rainfall, which gave some relieve to our vineyards where we do not use irrigation. The 2023 vintage can be remembered as a vintage that led to exiting and complex wines.

### FOOD PAIRING

Combines beautifully with hearty and savoury dishes. Ideal pairings include grilled meat or vegetables, game with robust flavours, beef stew with its rich sauce, and pizza with toppings like spicy sausage, pepperoni, or mushrooms.

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**APPELLATION:** Western Cape, South Africa • **VARIETIES:** 100% Shiraz  
**HARVEST DATE:** March • **VINTAGE:** 2023 • **ALC:** 13.5% • **RS:** 4.8g/l • **PH:** 3.68 • **TA:** 5.01g/l