

Balance Buddy

Balance Buddy Sweet Rosé



Appellation: Western Cape
South Africa

Varieties: 85% Pinotage
15% Chenin Blanc

Harvest Date: March – April

Analysis: Alc: 9.0%; RS: 45; pH: 3.4; TA: 5.5

Vinification: Cold skin maceration was carried out for twelve hours, juice then fermented in stainless steel tanks for three 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 till right before bottling. The wine was sweetened with Chenin Blanc juice.

Tasting notes: A natural sweet wine which is soft and refreshing with hints of strawberry and cherries followed by a crisp clean finish.

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