

# Balance Buddy

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## Balance Buddy Sweet White



Appellation: Western Cape  
South Africa

Varieties: 80% Chenin Blanc  
20% Muscat 'd Alexandrie

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 on the Muscat and six hours on the Chenin Blanc grapes, the free run juice was 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: This soft refreshing natural sweet wine reflects the fruity aromas and flavours of guava and granadilla and ends in a crisp, clean finish.

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

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