

## Balance Best Blend Chardonnay Pinot Noir



Appellation: Western Cape  
South Africa

Varieties: 70% Chardonnay  
30% Pinot Noir

Harvest Date: February / March

Analysis: Alc: 13.0%; RS: 5.0 ; pH: 3.2; TA: 5.9

Vinification: The free run juice was fermented in stainless steel tanks for three weeks at 12°C. The varieties were fermented separately and blended after fermentation. Wine was left on the gross lees where batonage was applied for a week. Wine was then racked and left on the fine lees till right before bottling.

Tasting notes: This wine has intense flavours of apples, peach and strawberry with a hint of spice.

Food pairing: The perfect match for salads, sushi, shellfish, and light pasta dishes