

## Balance Best Blend Chenin Blanc Colombar



Appellation: Western Cape  
South Africa

Varieties: 80% Chenin Blanc  
20% Colombar

Harvest Date: February

Analysis: Alc: 12.5%; RS: 5.0 ; pH: 3.3; TA: 6.1

Vinification: Juice was fermented in stainless steel tanks for three weeks at 13°C. 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: The wine has lush tropical flavours and aromas of passion fruit and guava. It has a crisp acidity with a lingering aftertaste.

Food pairing: A perfect partner to food, especially fish and white meat dishes. Goes well with seafood, pastas, Asian dishes, light meals and salads.