

Balance Best Blend Pinotage Shiraz



Appellation: Western Cape
South Africa

Varieties: 50% Pinotage
50% Shiraz

Harvest Date: March - April

Analysis: Alc: 13.5%; RS: 5.0 ; pH: 3.57; TA: 5.32

Vinification: Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. 20% of the wine underwent wood maturation on French and American staves for four months.

Tasting notes: A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins and ripe dark fruit with hints of vanilla.

Food pairing: The wine compliments dishes such as tapas, cold meat plates, grilled goats cheese salad or light red meat dishes.