

Balance Best Blend Sauvignon Blanc Semillon



Appellation: Western Cape
South Africa

Varieties: 80% Sauvignon Blanc
20% Semillon

Harvest Date: March

Analysis: Alc: 12.5%; RS: 5.0 ; pH: 3.25; TA: 6.0

Vinification: Cold skin maceration was carried out for six hours, juice then fermented in stainless steel tanks for three weeks at 12°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: Very pale green hue, deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple with hints of asparagus. The wine is beautifully complimented by crisp natural acidity.

Food pairing: Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, in particular lemongrass, mild chilli, fresh coriander and basil support the wine's pure fruit flavour.