

Balance Best Blend Shiraz Rosé



Appellation:	Western Cape South Africa
Varieties:	100% Shiraz
Harvest Date:	March - April
Analysis:	Alc: 12.5%; RS: 5.0 ; pH: 3.4; TA: 5.5
Vinification:	Cold skin maceration was carried out for twelve 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:	Vibes of charming raspberry and prune flavours on the nose with lots of fruit flavours on the palate. A good balance with a crisp clean finish.
Food pairing:	Enjoy with lighter meals like pasta, pizza, smoked salmon and salads.