

## Balance Winemaker's Selection Chardonnay



Appellation: Western Cape  
South Africa

Varieties: 100% Chardonnay

Harvest Date: February

Analysis: Alc: 13.5%; RS: 3.0 ; pH: 3.47; TA: 5.2

Vinification: Cold skin maceration was carried out for six hours, a portion of the juice was fermented on French oak staves for three weeks at 14°C. Batonage was applied for a week. Wine was then racked and returned to the stainless steel tanks.

Tasting notes: Aromas of citrus with subtle underlying oak with a fresh acidity that makes this a wonderfully complex wine.

Food pairing: A good match with Butter chicken, deep fried camembert, veal or crayfish.