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## Balance Winemaker's Selection Chenin Blanc



Appellation: Western Cape  
South Africa

Varieties: 100% Chenin Blanc

Harvest Date: February

Analysis: Alc: 12.5%; RS: 4.0 ; pH: 3.4; TA: 5.8

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 in the tanks on the lees where batonage was applied for a week. Wine was then racked and left on the fine lees till bottling.

Tasting notes: To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. This medium bodied wine shows a beautiful melange of guava, passion fruit with a hint of citrus.

Food pairing: Goes well with oysters, seared tuna, pasta with a rich gorgonzola sauce and quiche.

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