

Balance Winemaker's Selection Pinot Grigio



Appellation: Western Cape
South Africa

Varieties: 100% Pinot Grigio

Harvest Date: March – April

Analysis: Alc: 13%; RS: 3.3g/l; pH: 3.19; TA: 5.9 g/l

Vinification: Cold skin maceration was carried out for twelve hours, juice then fermented in stainless steel tanks for three weeks at 12°C.

Batonage was applied to the wine for a week before it was racked. The wine remained on the fine less till just prior to bottling.

Tasting notes: This wine tempts with enticing aromas of melon which leads to a feast of fresh, lingering flavours of green apple and pear finished with a crisp acidity.

Food pairing: A perfect partner to food especially creamy bacon carbonara and Seafood Laska.