

## Balance Winemaker's Selection Pinot Noir



Appellation: Western Cape  
South Africa

Varieties: 100% Pinot Noir

Harvest Date: February / March

Analysis: Alc: 14.0%; RS: 3.4 ; pH: 3.4; TA: 5.2

Vinification: Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine underwent wood maturation on staves during malolactic fermentation and it was kept in contact for three months.

Tasting notes: A refined wine with elegant nuances of warm spice, cherry and raspberry with a hint of oak.

Food pairing: The perfect match for game fish, game birds or venison, as well as grilled beef and strong, hard cheese.

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