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## Balance Winemaker's Selection Sauvignon Blanc



Appellation: Western Cape  
South Africa

Varieties: 100% Sauvignon Blanc

Harvest Date: February

Analysis: Alc: 12.5%; RS: 3.0 ; pH: 3.3; TA: 6.2

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 on the gross lees where batonage was applied for a week. Wine was then rack and left on the fine lees till right before bottling.

Tasting notes: Crisp clean wine with a fresh nose of gooseberry and cut grass, followed up by a concentrated palate displaying bold, full flavours, lively acidity and good balance.

Food pairing: Compliments well with Antipasto, Salad Nicoise, shrimp cocktail, grilled swordfish or Thai green curry.

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