

## Balance Winemaker's Selection Shiraz



Appellation: Western Cape  
South Africa

Varieties: 100% Shiraz

Harvest Date: March

Analysis: Alc: 14.0%; RS: 3.0 ; pH: 3.59; TA: 5.57

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 was aged in French oak staves for 12 months.

Tasting notes: Deep red/black colour. The nose shows berry fruit with a hint of spiciness. The palate shows a meaty, green olive edge to the fruit

Food pairing: Shiraz is great with grilled meat or vegetables, game, beef stew and pizza.