

Balance Boldly Brut

Appellation:	Western Cape South Africa
Varieties:	100% Chenin Blanc
Harvest Date:	March
Analysis:	Alc: 12%; RS: 5; pH: 3.4; TA: 6.3
Vinification:	Following twenty-four hours of cold skin maceration, the juice was fermented in stainless steel tanks for three weeks at 12° C. The wine was left on the gross lees where batonage was applied for a week. It was then racked and left on the fine lees until bottling.
Tasting Notes:	This refreshing, drier style bubbly rewards with lingering flavours of tropical fruit and an exciting, lively mouth-feel.
Food Pairing:	Combines beautifully with fresh, light flavours. Enjoy with oysters or a walnut and pear salad.

