

Balance Cabernet Sauvignon Merlot 2010

Appellation:	Western Cape South Africa
Varieties:	60% Cabernet Sauvignon 40% Merlot
Harvest Date:	February – April
Analysis:	Alc: 13.5%; RS: 4; pH: 3.73; TA: 5.4
Vinification:	The grapes were cold soaked for two days after which traditional skin fermentation commenced. On completion of alcoholic fermentation the wine underwent malolactic fermentation. Twenty percent of the wine was matured on French oak staves for four months.
Tasting Notes:	Intense red hues beckon from the glass. The wine is velvety smooth in texture with generous ripe berry and walnut flavours and an elegant hint of oak.
Food Pairing:	Enjoy with steak, mutton bredie, hamburgers and pizza.

