

Balance Chenin Blanc Colombar 2011

Appellation:	Western Cape South Africa
Varieties:	80% Chenin Blanc 20% Colombar
Harvest Date:	February
Analysis:	Alc: 12%; RS: 5; pH: 3.45; TA: 6.0
Vinification:	The juice was fermented in stainless steel tanks for three weeks at 13° 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:	Lush tropical aromas lead to fresh flavours of passion fruit and guava. Crisp acidity enlivens the lingering aftertaste.
Food Pairing:	A perfect partner to seafood, pastas, Asian dishes and salads.

