

Balance Muscat d’Alexandrie

Appellation:	Western Cape South Africa
Varieties:	100% Hanepoot
Harvest Date:	March
Analysis:	Alc: 12%; RS: 21.3; pH: 3.62; TA: 4.2
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:	Very pale straw in colour. A semi-sweet wine with vibrant aromas and flavours of rose petal and ripe fruit.
Food Pairing:	Combines beautifully with fresh flavours. Asian inspired cuisine is ideal, particularly aromatic curries and spicy Thai dishes.
