

Balance Pinot Gris Sauvignon Blanc 2011

Appellation:	Western Cape South Africa
Varieties:	50% Pinot Gris 50% Sauvignon Blanc
Harvest Date:	February
Analysis:	Alc: 12%; RS: 4.4; pH: 3.44; TA: 4.7
Vinification:	The juice was fermented in stainless steel tanks for three weeks at 13° C. The wine was left on the gross lees. It was then racked and left on the fine lees until bottling.
Tasting Notes:	Pale straw in colour with an attractive green hue. Irresistible flavours of zesty citrus, green apple and ripe peach – all complemented by fresh minerality that lingers on the aftertaste.
Food Pairing:	A perfect partner to grilled crayfish, salads and light meat dishes.

