

Balance Pinotage Shiraz 2010

Appellation:	Western Cape South Africa
Varieties:	50% Pinotage 50% Shiraz
Harvest Date:	March – April
Analysis:	Alc: 13.5%; RS: 3.7; pH: 3.58; TA: 5.8
Vinification:	The grapes were cold soaked for two days after which traditional skin fermentation commenced. On completion of alcoholic fermentation the wine was matured on French and American staves for four months.
Tasting Notes:	An attractive, deep purple colour. The nose beckons with ripe fruit, spice and dark chocolate aromas. The intensity of the fruit is carried through to the round palate where the ripe dark fruit flavours are enhanced by juicy tannins and hints of vanilla.
Food Pairing:	A delicious complement to tapas, a cold meat platter and grilled goat's-milk cheese.

