

Balance Sauvignon Blanc Semillon 2011

Appellation:	Western Cape South Africa
Varieties:	80% Sauvignon Blanc 20% Semillon
Harvest Date:	February
Analysis:	Alc: 12%; RS: 5.3; pH: 3.25; TA: 6.0
Vinification:	Following six 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:	Light in colour, with shiny green hues. The vibrant bouquet combines rich ripe peach and juicy pineapple with hints of asparagus. Crisp natural acidity contributes to the attraction.
Food Pairing:	Especially recommended with Asian inspired fish and chicken dishes featuring lemongrass, mild chilli and fresh coriander.

