

## Balance Shiraz Merlot 2010

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Appellation:	Western Cape South Africa
Varieties:	70% Shiraz 30% Merlot
Harvest Date:	March – April
Analysis:	Alc: 13.5%; RS: 4.7; pH: 3.52; TA: 5.2
Vinification:	The grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation the wine underwent malolactic fermentation. A percentage of the wine was matured on French oak staves for four months.
Tasting Notes:	A smooth, well-balanced wine showing luscious strawberry and plum flavours and an elegant touch of oak.
Food Pairing:	Enjoy with antipasto, beef carpaccio or seared tuna.

