

Balance Shiraz Rosé 2011

Appellation:	Western Cape South Africa
Varieties:	100% Shiraz
Harvest Date:	March – April
Analysis:	Alc: 12.5%; RS: 5; pH: 3.4; TA: 5.5
Vinification:	Following twelve hours of cold skin maceration, the juice was fermented in stainless steel tanks for three weeks at 12° C. The wine was then racked and left on the fine lees until bottling.
Tasting Notes:	Charming whiffs of raspberry and prune on the nose are followed by generous fruit flavours on the palate. A well-balanced wine with a crisp, clean finish.
Food Pairing:	Enjoy with lighter dishes such as pasta, pizza, smoked salmon and salads.

