

## Balance Sweet Temptation

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Appellation:	Western Cape South Africa
Varieties:	100% Pinotage
Harvest Date:	February
Analysis:	Alc: 8%; RS: 55; pH: 3.2; TA: 6.0
Vinification:	Following twenty-four 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:	An attractive salmon pink wine with sweet fruit flavours of raspberry, cherry and strawberry enlivened by bright acid.
Food Pairing:	Combines beautifully with Brie, prosciutto, smoked salmon and chocolate.

