

Balance Winemaker's Selection Chardonnay 2011

Appellation:	Western Cape South Africa
Varieties:	100% Chardonnay
Harvest Date:	February
Analysis:	Alc: 13.5%; RS: 2; pH: 3.47; TA: 5.2
Vinification:	To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. Following six hours of cold skin maceration, the juice was fermented in second-fill French oak barrels for three weeks at 14° C. The wine was left on the lees where batonage was applied for a week. It was then racked and returned to the barrels for two months.
Tasting Notes:	An exceptional Chardonnay with a complex citrus and oak bouquet. Fresh acidity adds to the attraction.
Food Pairing:	A good match to butter chicken, deep-fried Camembert, crayfish or rich veal dishes.

