

Balance Winemaker's Selection Chenin Blanc 2011

Appellation:	Western Cape South Africa
Varieties:	100% Chenin Blanc
Harvest Date:	February – March
Analysis:	Alc: 13%; RS: 3; pH: 3.6; TA: 6.1
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 stainless steel tanks for three weeks at 12° C. The wine was left on the lees where batonage was applied for a week. It was then racked and left on the fine lees until bottling.
Tasting Notes:	Medium-bodied, with an abundance of melon and honey blossom and a hint of oak.
Food Pairing:	Recommended with fresh oysters, seared tuna, and pasta with a rich gorgonzola sauce.

