

Balance Winemaker's Selection Pinotage

Appellation:	Western Cape South Africa
Varieties:	100% Pinotage
Harvest Date:	February - March
Analysis:	Alc: 13.5%; RS: 1.8; pH: 3.74; TA: 5.5
Vinification:	To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. The grapes were cold soaked for two days after which traditional skin fermentation commenced. On completion of alcoholic fermentation the wine underwent malolactic fermentation. The wine was aged in second-fill French oak barrels for 12 months.
Tasting Notes:	Well-structured with rich plum flavours and a touch of smokiness. The wine shows excellent balance between fruit and tannins.
Food Pairing:	Serve with venison, veal or a rich lasagne.

