

## Balance Winemaker's Selection Sauvignon Blanc 2011

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Appellation:	Western Cape South Africa
Varieties:	100% Sauvignon Blanc
Harvest Date:	February
Analysis:	Alc: 12.5%; RS: 3; pH: 3.3; TA: 6.2
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 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:	A crisp, clean wine with a fresh nose of gooseberry and cut grass, followed by a concentrated palate displaying bold, full flavours, lively acidity and good balance.
Food Pairing:	Recommended with antipasto, Niçoise salad, shrimp cocktail, grilled swordfish or Thai green curry.

