

Balance Winemaker's Selection Shiraz

Appellation:	Western Cape South Africa
Varieties:	100 % Shiraz
Harvest Date:	March
Analysis:	Alc: 14.5%; RS: 2.4; pH: 3.63; TA: 5.2
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 French oak barrels for five months.
Tasting Notes:	The wine is deep red, almost black in colour. The nose shows outspoken berry fruit with a hint of spiciness. On the palate a meaty, green olive edge enhances the fruit flavours.
Food Pairing:	Shiraz is great with grilled meat or vegetables, game, beef stew and pizza.

