

## Balance Sparkling Boldly Brut NV

This refreshing drier style bubbly has lingering flavours of tropical fruit with a hint of green fig followed by an excellent mouth-feel.

Combines beautifully with fresh light flavours. Enjoy with oysters or walnut and pear salad.

**variety :** Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc

**winery :** Overhex Wines

**winemaker :** JC Martin

**wine of origin :** Western Cape

**analysis :** alc : 12.0 % vol   rs : 10.0 g/l   pH : 3.3   ta : 6.3 g/l

**type :** Sparkling   **style :** Dry   **body :** Medium   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

Featured in the Best Value Guide (2011)

**about the harvest:** February – Hand Harvest

### in the cellar :

Cold skin maceration was carried out for twenty four hours, juice then fermented in stainless steel tanks for three weeks at 12°C. Wine was left on the gross lees where batonage was applied for a week. Wine was then racked and left on the fine lees till right before bottling.

