

Balance Winemakers Selection Chardonnay 2011

Aromas of citrus with subtle underlying oak and a fresh acidity makes this a wonderfully complex wine.

A good match with Butter chicken, deep fried camembert, Veal or crayfish.

variety : Chardonnay | 100% Chardonnay

winery : Overhex Wines

winemaker : JC Martin

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.47 ta : 5.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Screwcap

Bronze Medal at the Veritas Awards 2011
Featured in the Best Value Guide (2011)

ageing : Enjoy now or drink within 2 years after bottling.

about the harvest: February

in the cellar :

Cold skin maceration was carried out for six hours, juice then fermented in second fill French oak barrels for three weeks at 14°C. Wine was left in the barrels on the lees where batonage was applied for a week. Wine was then racked and returned to the barrels for two months.

