

## Balance Winemakers Selection Chenin Blanc 2011

To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. This medium bodied wine shows an abundance of melon and honey blossom with a hint of oak.

Goes well with oysters, seared tuna; pasta with a rich gorgonzola sauce and quiche.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Overhex Wines

**winemaker :** JC Martin

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol    rs : 3.0 g/l    pH : 3.6    ta : 6.1 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.

**in the vineyard :** The 2011 harvest was a trying one with heat waves, low yields and simultaneous ripening of cultivars. Thunderstorms in December saw natural Nitrogen dropped on the vineyards, livening up the soils and giving vines a surge of energy going into the bunches ripening stage. Grapes were high in acidity which have produced wines with intense fruit but with crisp acidities.

**about the harvest:** February

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

