

## Balance Sauvignon Blanc / Semillon 2012

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Very pale green hue, deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple with hints of asparagus. The wine is beautifully complimented by crisp natural acidity.

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, in particular lemongrass, mild chilli, fresh coriander, and basil, support the wines pure fruit flavour.

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**variety :** Sauvignon Blanc | 80% Sauvignon Blanc, 20% Semillon

**winery :** Overhex Wines

**winemaker :** JC Martin

**wine of origin :** Western Cape

**analysis:** alc : 12.5 % vol   rs : 5.3 g/l   pH : 3.25   ta : 6.0 g/l

**type :** White   **style :** Off Dry   **body :** Soft   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

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2012 Veritas Wine Awards - Bronze Medal

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

**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 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.

