

Balance Chenin Blanc / Colombard 2012

The wine has lush tropical flavours and aromas of passion fruit and guava. It has a crisp acidity with a lingering aftertaste.

A perfect partner to food, especially fish and white meat dishes! Goes well with seafood, pastas, Asian dishes, light meals and salads.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Colombard

winery : Overhex Wines

winemaker : JC Martin

wine of origin : Western Cape

analysis: alc : 12.0 % vol rs : 5.0 g/l pH : 3.3 ta : 6.1 g/l

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

pack : Bottle **closure :** Screwcap

Veritas Bronze & Best Value

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 and low pH's which have produced wines with intense fruit but with crisp acidities.

about the harvest: Harvest Date: February 2011

in the cellar : Juice was fermented in stainless steel tanks for three weeks at 13°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.

