

Balance Winemakers Selection Chardonnay 2012

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

2012 Veritas Wine Awards - Bronze Medal

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.

