

## Balance Winemakers Selection Pinotage 2011

To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. A beautifully balanced wine with fruit-encased tannins with flavours of plum and smokiness.

Serve with venison, veal or a rich lasagne.

**variety :** Pinotage | 100% Pinotage

**winery :** Overhex Wines

**winemaker :** JC Martin

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 2.0 g/l pH : 3.74 ta : 5.5 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

**pack :** Bottle **closure :** Cork

**in the vineyard :** Due to the smaller crop we are seeing a trend towards higher quality wines. The reds have intense colours and the whites are very expressive on the nose and palate. Sugars were lower than last year due to the cooler weather, acids were around the 6g/l pre-fermentation. Sugars were slow to pick up causing a longer ripening time (no serious heat waves), causing harvest to be about a week longer. Longer ripening have produced wines which are fuller and fruity. The volumes are roughly 15% lower than in normal.

**about the harvest:** February to March

**in the cellar :** Grapes were cold soaked for two days after which traditional skin fermentation commenced. After completion of alcoholic fermentation wine underwent malolactic fermentation. The wine was aged in second fill French oak barrels for 12 months.

