

## Balance Pinotage / Shiraz 2012

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A deep purple colour with ripe fruit, spice and dark chocolate aromas on the nose. The intensity of the fruit is carried on to the palate where it fills one's mouth with juicy tannins and ripe dark fruit with hints of vanilla.

The wine complements dishes such as tapas, cold meat plates, grilled goats cheese salad or light red meat dishes.

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**variety :** Pinotage | 50% Pinotage, 50% Shiraz

**winery :** Overhex Wines

**winemaker :** JC Martin

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 2.64 g/l pH : 3.57 ta : 5.32 g/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

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**about the harvest:** March/April - Hand harvest

### 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. Twenty percent of the wine underwent wood maturation on French and American staves for four months.

