

## Balance Winemakers Selection Chardonnay 2013

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 : 3.0 g/l   pH : 3.47   ta : 5.2 g/l

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

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

**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.

