

## Balance Chenin Blanc / Colombard 2014

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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.

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

**winery :** Overhex Wines

**winemaker :** Willie Malan and Ben Snyman

**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    **size :** 750ml    **closure :** Screwcap

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**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.

**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.

