

Balance Winemakers Selection Chardonnay 2016

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 : Willie Malan and Ben Snyman

wine of origin :

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

ageing : 2 - 3 years from bottling.

in the vineyard : The vineyards lies in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines.

about the harvest: The 2016 harvest was significantly smaller than the past three years, which were characterised by record harvests. Most warmer regions also saw a later than usual finish to the harvesting period. The smaller crop sizes ensured greater concentration of fruit present in the berries which resulted in more flavourful wines.

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 14C. 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.

