

Balance Winemakers Selection Chenin Blanc 2016

To create this wine our winemaker selected only the most exceptional fruit, grown in prime vineyard blocks. This medium bodied wine shows a beautiful melange of citrus and pear with nuances of melon and honey blossom and just a hint of oak.

Goes well with oysters, seared tuna; pasta with a rich gorgonzola sauce and quiche.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Overhex Wines

winemaker : Willie Malan and Ben Snyman

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.6 ta : 6.1 g/l

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

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 stainless steel tanks for three weeks at 12C. Wine was left in the tanks on the lees where batonage was applied for a week. Wine was then racked and left on the fine lees till bottling.

