

Balance Shiraz Rosé 2017

Vibes of charming raspberry and prune flavours on the nose with lots of fruit flavours on the palate. A good balance with a crisp clean finish.

Enjoy with lighter meals like pasta, pizza, smoked salmon and salads.

variety : Shiraz | 100% Shiraz

winery : Overhex Wines

winemaker : Willie Malan and Ben Snyman

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 4.1 g/l pH : 3.34 ta : 5.2 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

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 2017 harvest was challenging due to one of the driest growth and ripening periods, but larger than the harvest in 2016. The night temperatures were overall low with exceptional cold weather conditions. The vineyards showed good and balanced growth in general without excessive or vigorous growth. The water supplies were sufficient in most cases to ripen the harvest while the ripening period was also cooler than usual as well as very dry. The grapes have good acidity levels and lower pH levels and didn't struggle to accumulate the sufficient sugar levels in general. The season was characterized by healthy grapes with good favour and full-bodied characteristics.

in the cellar : Cold skin maceration was carried out for twelve hours, juice then fermented in stainless steel tanks for three weeks at 12°C. Wine was left on the gross lees where batonnage was applied for a week. Wine was then racked and left on the fine lees till right before bottling.

