

## Balance Winemaker's Selection Chardonnay 2017

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** : Western Cape

**analysis** : **alc** : 13 % vol **rs** : 3.3 g/l **pH** : 3.51 **ta** : 5.5 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 2017 harvest resulted in a larger harvest than 2016, despite challenges due to dry growth and ripening periods. Night temperatures were low with exceptionally cold weather conditions and vineyards showed good and balanced growth. Water supplies were sufficient in most cases to ripen the harvest while the ripening period was also cooler than usual. Acidity levels are good with lower pH levels and sufficient sugar levels in general. The season was characterized by healthy grapes with good flavour and full-bodied characteristics.

**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.

