

## Balance Classic Sauvignon Blanc / Semillon 2018

Very pale green hue, deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple with hints of asparagus. The wine is beautifully complimented by crisp natural acidity.

Combines beautifully with fresh light flavours. Asian inspired cuisine is ideal, in particular lemongrass, mild chilli, fresh coriander and basil support the wine's pure fruit flavour.

**variety :** Sauvignon Blanc | 80% Sauvignon Blanc ; 20% Semillon

**winery :** Overhex Wines

**winemaker :** Willie Malan and Ben Snyman

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol rs : 4.2 g/l pH : 3.35 ta : 5.6 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

**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 flavour and full-bodied characteristics.

**in the cellar :** Cold skin maceration was carried out for six hours, juice then fermented in stainless steel tanks for three weeks at 12°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.

