

## Balance Winemaker's Selection Chenin Blanc 2018

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** : 3.9 g/l **pH** : 3.22 **ta** : 6.5 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 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.

