

Balance Natural Sweet White NV

A natural sweet wine which is soft and refreshing with abundant aromas of spice and tropical fruits with a hint of floral fragrance. The wine finishes with a sweet and silky finish.

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

variety : Chenin Blanc | 95% Chenin Blanc, 5% Muscat

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Western Cape

analysis : alc : 10 % vol rs : 45.8 g/l pH : 3.24 ta : 6.48 g/l

type : White **style :** Sweet

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

about the harvest: Harvest Date: March

in the cellar : Cold skin maceration was carried out for four hours on the Muscat and six hours on the Chenin Blanc grapes, the free run juice was then fermented in stainless steel tanks for two weeks at 12°C. The wine was left on the gross lees where batonage was applied for a week. The wine was thereafter racked and left on the fine lees. Just before bottling the wine was blended and sweetened up with Chenin Blanc juice.

