

Balance Classic Sauvignon Blanc 2020

Pale green hue with deliciously vibrant aromatics that infuse rich ripe peach and juicy pineapple. The wine is beautifully complemented 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 | 100% Sauvignon Blanc

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 7.9 g/l pH : 3.29 ta : 5.38 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **organic**

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

in the vineyard : The vineyards lie in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines. With even budburst and cooler summer conditions gave the 2019 season a start with a slower ripening period.

about the harvest: Harvest Date: March

Grapes reached phenolic ripeness with good acidity and lower pH levels. The season was characterised by healthy, full-flavoured grapes.

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

