

Balance Classic Sauvignon Blanc 2022

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** : 12.5 % vol **rs** : 6.3 g/l **pH** : 3.46 **ta** : 6.1 g/l

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

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

about the harvest: The 2022 season will be remembered for the initial cool weather conditions that made ripening very slow. Phenolic ripeness occurred later and that lead to longer maturation time in the vineyards, creating exciting wines that are full and complex.

in the cellar : Cold skin maceration was carried out for two hours. The free run juice was left to ferment in stainless steel tanks for two weeks at 13°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 until right before bottling.

