

Balance Winemaker's Selection Chardonnay 2021

Aromas of citrus, pear and pineapple with buttery notes make this a wonderfully complex wine.

A good match with Butter chicken, deep fried Camembert, veal or crayfish.

variety : Chardonnay | 100% Chardonnay

winery : Overhex Wines

winemaker : Ben Snyman

wine of origin : Western Cape

analysis : **alc** : 12.5 % vol **rs** : 4.5 g/l **pH** : 3.46 **ta** : 5.66 g/l

type : White **body** : Medium **taste** : Fruity

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

Bud break were 5 to 7 days later compared to the 2020 vintage, giving rise to later flowering and a late start to the 2021 season. Rain and cold weather conditions at the beginning of November had a very positive effect on set and was a contributing factor to a better 2021 season. The cool summer conditions gave the 2021 season a start with a slow ripening period and grapes reached phenolic ripeness 3- 4 weeks later. These factors contribute to more fruit intensity and higher acidity levels.

in the vineyard : The vineyards lie in deep red soils ensuring excellent water-retention and adding structure and fullness to the wines.

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

