

Balance Classic Sauvignon Blanc 2023

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

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.

