



## Balance Natural Sweet White

### WINE DESCRIPTION

This soft refreshing natural sweet wine reflects the fruity aromas and flavours of citrus notes and ends in a sweet finish.

### VINEYARDS

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

### WINEMAKING TECHNIQUES

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.

### FOOD PAIRING

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

  @balancewines • [www.balance.wine](http://www.balance.wine)

**APPELLATION:** Western Cape, South Africa • **VARIETIES:** 95% Chenin Blanc, 5% Muscat  
**HARVEST DATE:** March • **VINTAGE:** Non Vintage • **ALC:** 10% • **RS:** 29.8g/l • **PH:** 3.27 • **TA:** 5.65g/l