



# Balance

## *Winemaker's Selection* MERLOT

### **WINE DESCRIPTION**

An elegant wine with aromatics of plum and ripe berries finishing with subtle spice.

### **VINEYARDS**

The vineyards are found in a variation in meso-climates, exposed hills, and sheltered valleys, with soils from Granite, Sandstone soils and Alluvial soils. Grapes are picked from a selection of these different wards in the Western Cape.

### **WINEMAKING TECHNIQUES**

The grapes were cold soaked for two days. After traditional skin fermentation, the wine underwent malolactic fermentation. The wine was matured in French oak staves for 10 months.

### **VINTAGE CONDITIONS**

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

### **FOOD PAIRING**

Serve with boeuf bourguignon, chicken marsala, quesadillas and minestrone soup.

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**APPELLATION:** Western Cape, South Africa • **VARIETIES:** 100% Merlot  
**HARVEST DATE:** March • **VINTAGE:** 2022 • **ALC:** 14.0% • **RS:** 6.0g/l • **PH:** 3.67 • **TA:** 5.41g/l