



Balance

Winemaker's Selection CABERNET SAUVIGNON

WINE DESCRIPTION

A full-bodied wine with abundant notes of blackberries, cherries and hazelnuts with nuances of dark chocolate ending in velvety tannins.

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 a day. 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

Pan seared beef tenderloin, venison stew or dark chocolate brownies.

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APPELLATION: Western Cape, South Africa • **VARIETIES:** 100% Cabernet Sauvignon
HARVEST DATE: March • **VINTAGE:** 2022 • **ALC:** 14.0% • **RS:** 3.56g/l • **PH:** 3.81 • **TA:** 4.95g/l