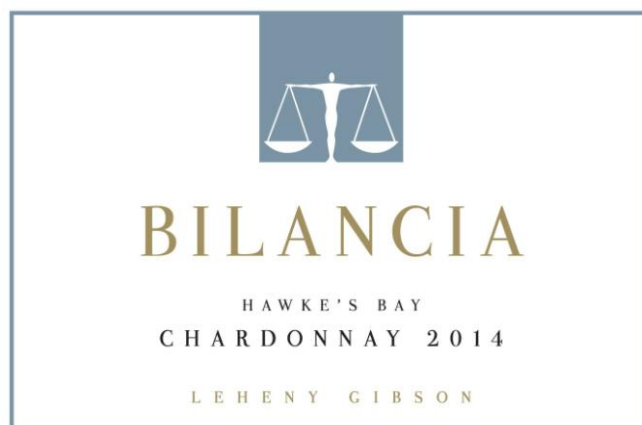


# BILANCIA

**bi'lancia** Italian. (*be-larn-cha*) balance, harmony and equilibrium; the scales, of the zodiac (*libra*).



100% Hawkes Bay fruit sourced from *la collina* Vineyard and Bridge Pa Triangle

Hand picked fruit was whole-bunch pressed and the juice was then run straight to puncheons and barrels, with no cold settling, for fermentation in French oak. From the press, each barrel had varying levels of solids in the juice. The juice was not inoculated with yeast but rather, the indigenous yeast were allowed to carry the fermentation to dryness. The wine spent 15 months in oak prior to bottling; there was no fining or cold stabilisation.

The aim is to produce a wine that is a reflection of the variety and the vineyards rather than the winemaking. It shows a tight wine with emphasis on a fresh, food friendly style and evenly balanced palate.

This wine is ready to drink on release and will continue to develop positively for 4 - 6 years.

## **Bilancia**

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