

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## CHARDONNAY 2010

BACKSBERG > PREMIUM RANGE



### ORIGIN

Western Cape

### CLIMATE

Mediterranean

### SOIL TYPE

Ridged sandy clay from Greendale, yield med-low, 195m

### VITICULTURE

4-16 year old vineyards, yield ave 6t/ha

### VINIFICATION

A combination of whole bunch pressed, oak fermented fruit, and crushed, cool tank fermented wine. The oak part contributing to the fuller, toasty flavors and the tank part contributing in the citrus fresh flavors.

### BLEND

100% Chardonnay - wooded

### AGEING POTENTIAL

3 – 5 years

### WINEMAKER

Guillaume Nell

### ANALYSIS

R/S (g/l): 1.1    pH: 3.51  
TA: 5.7            Alc % (vol): 13.82

### TASTING NOTE

Apricots, almonds and cream combine in a fusion of intense aromas – hallmarks of a Backsberg Chardonnay. These characters, balanced by fresh acidity, complete the palate that is long and powerful.

### FOOD PAIRING

Although perfect as an aperitif, this flavour-filled wine ideally matches seafood and cream based pasta dishes

