

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

