

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## JOHN MARTIN 2010

BACKSBERG > BLACK LABEL RANGE



### ORIGIN

Coastal

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, med-high yield, 315m North East, Durbanville Med yield South facing & Grabouw med yield East facing

### VITICULTURE

12 year old vineyards, yield 8-12t/ha

### VINIFICATION

Very cool picked, crushed and left on the skins in ice cold conditions for 12 – 24 hours. Only free run juice is used to settle and ferment cold in steel tanks. 15 – 20 % of the blend is fermented in small French oak barrels and left on the lees for 3 – 6 months. The blend is bottled 9months after picked.

### BLEND

100% Sauvignon Blanc – lightly wooded

### AGEING POTENTIAL

2 – 5 years

### WINEMAKER

Guillaume Nell

### ANALYSIS

R/S (g/l): 3.0    pH: 3.47  
TA: 6.7            Alc % (vol): 14.09

### TASTING NOTE

Gooseberry, green fig and guava aromas with grassy undertones combined with elegance and freshness, adds to the intriguing qualities of this wine.

### FOOD PAIRING

The length and complex aftertaste creates a wonderful partner to cheese, fish and poultry.

