

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.

