

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER CHARDONNAY 2011

BACKSBERG > KOSHER RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay, med yield, 180m West-South West elevation

VITICULTURE

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

VINIFICATION

Crushed and lightly pressed ripe Chardonnay, creates this tropical flavored Chardonnay. Pasteurized in the juice stage of production, and prepared with the Cape Town Beth din, makes this wine Mevushal / Kosher for passover.

BLEND

Chardonnay 100% - wooded 30% for 4mths

AGEING POTENTIAL

2 – 3 years

WINEMAKER

Guillaume Nell

ANALYSIS

R/S (g/l): 1.4 pH: 3.63
TA: 5.0 Alc % (vol): 13.51

TASTING NOTE

Lemon zest, melon and hazelnut characters mingle to give a complex and fresh aroma. Natural acidity is balanced by sweet fruit flavours of white peach, providing a medium bodied palate with a long, rewarding finish.

FOOD PAIRING

The acid balance of this wine is perfect with salads, cold meats and light pasta dishes.

