

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SAUVIGNON BLANC 2011

BACKSBERG > PREMIUM RANGE



ORIGIN

Western Cape

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

Cool picked. Some time on the skins would be allowed to extract the most flavors. Juice is settled for several days. After a very cool fermentation in s/s tanks, the wine is bottled for early consumption.

BLEND

100% Sauvignon Blanc

AGEING POTENTIAL

Best enjoyed within 2 years

WINEMAKER

Guillaume Nell

ANALYSIS

R/S (g/l): 2.0 pH: 3.50
TA: 5.5 Alc % (vol): 13.48

TASTING NOTE

Bursting with aromas of gooseberry and passion fruit, this lively wine matches aromatic intensity with freshness and balance. Lime and nettle characters predominate the palate, cleverly matching fruit sweetness with natural acidity.

FOOD PAIRING

With a variety of foods, especially salads, cold meats, chicken and fish

