

CHENIN BLANC 2011

BACKSBERG > PREMIUM RANGE



ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

WINEMAKER

ANALYSIS

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

Sandy clay, med yield, 225m North East

elevation, also bought in

8 year old trellised vineyards

Yield: 9t/h. Hand picked at optimal

ripeness at 24°B

Cool picked, crushed, chilled, settled overnight. A long cool fermentation at 13 degC in stainless steel. Very simple,

natural wine.

100% Chenin Blanc

Best enjoyed within 2 years

Guillaume Nell

R/S (g/l): 1.5 pH: 3.54

TA: 6.1 Alc % (vol): 12.31%

Pear, green apple and cashew provide an array of aromatic characters. Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.

The versatility of the Chenin Blanc makes it ideal for almost any occasion.

