

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## CHENIN BLANC 2011

BACKSBERG > PREMIUM RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Sandy clay, med yield, 225m North East elevation, also bought in

### VITICULTURE

8 year old trellised vineyards  
Yield: 9t/h. Hand picked at optimal ripeness at 24°B

### VINIFICATION

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

### BLEND

100% Chenin Blanc

### AGEING POTENTIAL

Best enjoyed within 2 years

### WINEMAKER

Guillaume Nell

### ANALYSIS

R/S (g/l): 1.5    pH: 3.54  
TA: 6.1            Alc % (vol): 12.31%

### TASTING NOTE

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.

### FOOD PAIRING

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

