

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

CHENIN BLANC 2012

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.

