

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SPARKLING BRUT MCC 2009

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Coastal

BLEND

100% Chardonnay

AGEING POTENTIAL

3 – 5 years

WINEMAKER

Alicia Rechner

VINIFICATION

Whole bunch pressed. Chardonnay and Pinot Noir picked before ripeness at 19.5 Balling. This ensure a lower alcohol for re-fermentation and a crisp acidity.

ANALYSIS

R/S (g/l): 7.1 pH: 3.21
TA: 7.5 Alc % (vol): 11.72%

TASTING NOTE

A highly active, lively and extremely fine head. A creamy palate with smooth, filling mousse. A fine flavour with a good, leesy background and well developed flavours, with a bright, fresh finish.

FOOD PAIRING

This MCC is an excellent wine to enjoy with everything from starters to desserts.

