

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

CHENIN BLANC 2014

BACKSBERG > PREMIUM RANGE



ORIGIN

Western Cape

CLIMATE

Mediterranean

SOIL TYPE

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

VITICULTURE

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

VINIFICATION

Cool-picked, crushed, chilled and settled overnight. A long, cool fermentation at 13°C in stainless steel to yield a simple, clean, natural wine.

BLEND

100% Chenin Blanc

AGEING POTENTIAL

Best enjoyed within 4 years.

ANALYSIS

R/S (g/l): 5.5 pH: 3.46
TA: 5.4 Alc % (vol): 12.62%

TASTING NOTE

The wide array of aromatic characters include pear, green apple and cashew. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate.

FOOD PAIRING

Chenin blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body allow it to compliment both spicy and creamy dishes.

