

KOSHER CHARDONNAY 2013

BACKSBERG > KOSHER RANGE



ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

ANALYSIS

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

Sandy clay, med yield, 180m West-South West elevation

4-16 year old vineyards, yield ave 6t/ha

Chardonnay fruit, with ripe tropical flavours, is only lightly pressed for gentle extraction. Pasteurized in the juice stage of production and prepared with the Cape Town Beth Din, this wine is Mevushal / Kosher for passover.

Chardonnay 100% - oaked 30% for 4months

2 - 3 years

R/S (g/l): 2.5 pH: 3.35

TA: 5.4 Alc % (vol): 14.4

Lemon zest, melon and hazelnut characters combine to give a complex, but fresh, nose and palate. Natural acidity is balanced by sweet fruit flavours of white peach, giving a medium-bodied wine with a long, rewarding finish.

The acid balance of this wine is perfect with salads, cold meats and light pasta dishes.

