

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## SAUVIGNON BLANC 2014

BACKSBERG > PREMIUM RANGE



### ORIGIN

Western Cape

### CLIMATE

Mediterranean

### VITICULTURE

Grown largely on the slopes of the Simonsberg mountain in soils of weathered granite, clay and loam. Blended with dry-grown fruit from Darling (30%) and cool climate Elgin (20%).

### VINIFICATION

Cool picking and some time on the skins allows the extraction of fresh varietal aromas and flavours. A few days of setting yields clear juice. Thereafter, the fermentation in s/s tanks occurs at low temperatures. The wine is then blended and bottled for early consumption.

### BLEND

90% Sauvignon Blanc, 10% other

### AGEING POTENTIAL

Best enjoyed within 2 years.

### ANALYSIS

R/S (g/l): 4.0    pH: 3.21  
TA: 6.3        Alc % (vol): 13.18

### TASTING NOTE

Bursting with aromas of gooseberry and passion fruit, this lively wine matches aromatic intensity with freshness and balance. Lime and nettle characters predominate the palate, beautifully balancing fruit sweetness with natural acidity.

### FOOD PAIRING

Particularly compliments salads, cold meats, chicken and fish.

