

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## SPARKLING BRUT MCC 2010

BACKSBERG > BLACK LABEL RANGE



### ORIGIN

Western Cape

### BLEND

55% Chardonnay, 45% Pinot Noir

### AGEING POTENTIAL

8 years

### VINIFICATION

Whole bunch pressed. Chardonnay and Pinot Noir are bottle fermented and aged for 3 years before disgorging in 2014.

### ANALYSIS

R/S (g/l): 8.5    pH: 3.28  
TA: 6.2            Alc : 12%

### TASTING NOTE

A bouquet of red berry fruit and buttered toast, with flavours of green apple and pear and a mouth-filling mousse. A zesty citrus, bright finish.

### FOOD PAIRING

This MCC is an excellent wine to enjoy with seafood, starters and desserts.

