

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

HILLSIDE VIOGNIER 2013

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Clay loam, med-high yield, 275-290m
North – North East elevation

VITICULTURE

8-12 year old vineyards, yield \pm 15t/ha

VINIFICATION

Whole bunch, light pressed, settled over night and fermented in small oak barrels for 3 months. Bottled in the same year of fermentation.

BLEND

100% Viognier – 50% wooded for 8mnths in new barrels

AGEING POTENTIAL

3 – 5 years

WINEMAKER

Alicia Rechner

ANALYSIS

R/S (g/l): 3.8 pH: 3.21
TA: 6.6 Alc % (vol): 13.68

TASTING NOTE

Exceptional flavours of apricots, peach and lemon, with complex nuances of cinnamon and hazelnut derived from barrel fermentation. Ageing on the yeast lees has added a creamy texture with a powerful finish.

FOOD PAIRING

Superb as an aperitif, with creamy cheeses or light flavoured fusion dishes.

