

BACKSBERG

SUSTAINABLY FARMED

KOSHER RANGE | CHARDONNAY

unwooded

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Simonsberg slopes of weathered granite and clay-loam soils.

VITICULTURE:

5-17 year old vineyards, yield average 6t/ha

VINIFICATION:

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

BLEND: Chardonnay (unwooded)

AGEING POTENTIAL: Best enjoyed within 2 to 3 years

Alc 12.9% RS 4.8 g/l pH 3.46 TA 5.3 g/l

TASTING NOTE:

Lemon zest, melon and hazelnut combine to give a complex yet fresh nose and palate. Natural acidity is balanced by sweet fruit flavours. In order to maintain these fresh fruity characters, this wine has not been barrel matured.

PAIRING SUGGESTION:

The ideal accompaniment to roast chicken and delicate fish dishes.

Backsberg's Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.

