

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER CHARDONNAY 2014

BACKSBERG > KOSHER RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

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

VITICULTURE

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

VINIFICATION

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.

BLEND

Chardonnay 100% - oaked 30% for 4months

AGEING POTENTIAL

2 – 3 years

ANALYSIS

R/S (g/l): 2.4 pH: 3.37
TA: 5.5 Alc % (vol): 14.26

TASTING NOTE

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.

FOOD PAIRING

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

