

FAMILY RESERVE WHITE 2015

BACKSBERG > FAMILY RESERVE RANGE



ORIGIN

CLIMATE

BLEND

VINIFICATION

AGEING POTENTIAL

ANALYSIS

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

Rousanne 34%, Chardonnay 33%, Sauvignon Blanc 33%

Grapes with intense flavour are selected in the vineyard and only small batches of 2 barrels each are made per cultivar. Each is fermented in new French oak barrels and stirred on the lees for 6 months. The desired, best blend is made from these and is bottled directly out of barrel. Only 6 barrels of Family Reserve White 2014 were produced.

10-15 years

R/S (g/l): 2.7 pH: 3.36 TA: 6.2 Alc: 14.39%

A wonderful medley of coconut, peach and aniseed aromas combined with vanilla undertones on the palate and a creamy, long-lasting finish.

Rich cheeses, full-flavored and creamy food. Particularly compliments chicken and duck. This wine could make an ordinary toasted cheese sandwich look gourmet.

