

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## JOHN MARTIN 2014

BACKSBERG > BLACK LABEL RANGE



### ORIGIN

Coastal

### CLIMATE

Mediterranean

### SOIL TYPE

Simonsberg, Paarl vineyard on weathered granite slopes of clay loam. Some Franschoek Semillon was also added.

### VITICULTURE

Lyre system vineyard allows maximum sun and ripeness.

### VINIFICATION

Early morning, hand-picked, ripe grape selection. The fruit is crushed, gently pressed and then filled directly into small French oak barrels. Fermentation may take up to 6 weeks to complete. To enhance the texture and flavour profile, it is aged on lees, in tank, for 5 months.

### BLEND

95% Sauvignon Blanc, 5% Semillon.

### AGEING POTENTIAL

5-8 years

### ANALYSIS

R/S (g/l): 4.0    pH: 3.27  
TA: 5.8        Alc: 13.94%

### TASTING NOTE

Gooseberry, green fig and guava aromas are prominent. The palate is elegant, displaying these same fruit flavours as well as asparagus and lime. The time on lees has given this wine a waxy, smooth mouth-feel, yet it retains its refreshing, citrus-like acidity.

### FOOD PAIRING

The balance in acidity and full-bodied richness makes this wine a wonderful partner to cheese, seafood, poultry and creamy pasta.

