

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER BRUT MCC 2010

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

A fresh, low alcohol Chardonnay base wine is produced. Prior to fermentation, the Chardonnay juice is pasteurized and all handling of the grapes and wine is performed by a Supervisor from the Cape Town Beth Din. The MCC is made in the traditional method of a second fermentation in the bottle and is approved Mevushal / Kosher for Passover.

BLEND

Chardonnay 100%

AGEING POTENTIAL

10 years

ANALYSIS

R/S (g/l): 6.8 pH: 3.52
TA: 5.7 Alc % (vol): 11.19

TASTING NOTE

A lively and extremely fine mousse with delicate fruit flavours and a leesy backbone. The finish is light, fresh and lingering.

FOOD PAIRING

Excellent to enjoy with everything from starters to desserts. A festive wine for weddings or bar mitzvah celebrations.

