

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SPARKLING BRUT MCC 2014

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Elgin / Paarl

BLEND

Pinot Noir 52% / Chardonnay 48%

AGEING POTENTIAL

8 years

VINIFICATION

Whole bunch pressed. Chardonnay and Pinot Noir are bottle fermented and aged for 12 months before disgorging in 2015.

ANALYSIS

R/S (g/l): 10.4 pH: 3.11
TA: 6.6 Alc : 12.77%

TASTING NOTE

Pale, Golden colour with flavours of roasted chestnuts and golden ripe apple. A foamy, rich pallet and sparkly, zest finish.

FOOD PAIRING

This MCC is an excellent wine to enjoy with seafood, starters and desserts.

