ANNO 1916

BACKSBERG

ESTATE CELLARS

SAUVIGNON BLANC 2015

BACKSBERG > PREMIUM RANGE

ORIGIN
Western Cape

CLIMATE
Mediterranean

VITICULTURE
Grown largely on the slopes of the Simonsberg mountain in soils of weathered granite, clay and loam. Blended with fruit from Darling.

VINIFICATION
Cool picking and some time on the skins allows the extraction of fresh varietal aromas and flavours. A few days of setting yields clear juice. Thereafter, the fermentation in s/s tanks occurs at low temperatures. The wine is then blended and bottled for early consumption.

BLEND
95% Sauvignon Blanc, 5% other

AGEING POTENTIAL
Best enjoyed within 3 years.

ANALYSIS
R/S (g/l): 2.5 pH: 3.3
TA: 6.5 Alc % (vol): 13.5

TASTING NOTE
Bursting with aromas of melon and passion fruit, this lively wine matches aromatic intensity with freshness and balance. Lime and nettle characters predominate the palate, beautifully balancing fruit sweetness with natural acidity.

FOOD PAIRING
Particularly compliments salads, cold meats, chicken and fish.