

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

JOHN MARTIN 2016

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): 3.3 pH: 3.33
TA: 5.3 Alc: 13.11%

TASTING NOTE

Aromas of cape gooseberry, citrus blossom and grass are prominent. The palate is elegant, displaying these same fruit flavours as well as lime, fig and pear. 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.

