

CHARDONNAY 2015

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

VITICULTURE

The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards, that provide a very finely structured backbone.

VINIFICATION

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. Fermentation takes place in both tanks and a variety of oak barrels. Thereafter, aging on the lees further contributes to the full body and creamy texture of this wine.

BLEND

100% Chardonnay – fermented and matured with a selection of French oak chips, staves and barrels for 8 months.

AGEING POTENTIAL

This wine matures to rich flavours of pineapple, honeysuckle and nuts. Best enjoyed within 6 years of the vintage, although further aging can yield a beautifully complex and interesting wine.

ANALYSIS

R/S: 3.9g/l pH: 3.3 TA: 6.1 Alc: 13.92%

TASTING NOTE

A fusion of intense fruit-forward flavours of pineapple, cashew and cream is balanced by a fresh, citrus finish.

FOOD PAIRING

This flavour-filled wine ideally matches seafood and cream-based pasta dishes.

