ANNO 1916

BACKSBERG

ESTATE CELLARS

SAUVIGNON BLANC 2016

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): 3.7 pH: 3.37 TA: 6.0 Alc % (vol): 13.02
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.