

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## CHENIN BLANC 2017

BACKSBERG > PREMIUM RANGE



### ORIGIN

Western Cape. Grapes are bought in from Darling, Wellington and Paarl.

### CLIMATE

Mediterranean

### VINIFICATION

Crushed, chilled and settled overnight. A long, cool fermentation at 13°C in stainless steel to yield a simple, clean, natural wine.

### BLEND

100% Chenin Blanc

### AGEING POTENTIAL

Best enjoyed within 4 years.

### ANALYSIS

R/S (g/l): 6.0    pH: 3.33  
TA: 5.8            Alc % (vol): 12.71%

### TASTING NOTE

The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate.

### FOOD PAIRING

Chenin blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body allow it to compliment both spicy and creamy dishes.

