

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

JOHN MARTIN 2017

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg, Paarl vineyard on weathered granite slopes of clay loam.

VITICULTURE

Lyre system vineyard allows maximum sun and ripeness.

VINIFICATION

Early morning, hand-picked, ripe grape selection. The fruit is crushed, gently rested and then filled directly into small French oak barrels for a few weeks. To enhance the texture and flavour profile, it is aged on lees, in tank, for 3 months.

BLEND

100% Sauvignon Blanc

AGEING POTENTIAL

5-10 years

ANALYSIS

R/S (g/l): 4.4 pH: 3.31
TA: 5.2 Alc: 13.08%

TASTING NOTE

Aromas of melon, cape gooseberry, citrus blossom and kiwi fruit are prominent. The palate is elegant, displaying these same fruit flavours as well as lime, fig and pear. The time in oak barrels has given this wine a smooth, full bodied 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.

