

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

HILLSIDE VIOGNIER 2013

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

VINIFICATION

The fruit is picked very ripe and the clarified juice is fermented in 225ℓ French oak barrels. 100% new oak is used and the wine is left in contact with its lees until bottling, about 6 months later.

BLEND

90% Viognier, 10% Roussanne

AGEING POTENTIAL

8-10 years

ANALYSIS

R/S (g/l): 3.8 pH: 3.21
TA: 6.6 Alc: 13.68%

TASTING NOTE

Exceptionally rich flavours of apricots, peach and lemon with undertones of cinnamon and hazelnut are derived from barrel fermentation. Ageing on the yeast lees has ensured a smooth, creamy texture. An elegant and powerful, aromatic white wine.

FOOD PAIRING

Creamy cheeses, curries and strongly flavoured fusion food.

