

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CHARDONNAY

2017

ORIGIN: Coastal Region

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. These vines have been planted in sandy clay-loam soils.

VINIFICATION:

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. Fermentation takes place in stainless steel tanks and a selection of older and newer French oak barrels. Thereafter, aging on the lees for 8 months further contributes to the full-bodied nature and creamy texture of this wine.

BLEND: Chardonnay

AGEING POTENTIAL:

Best enjoyed within 6 years, although further ageing can yield a beautifully complex and interesting wine.

Alc 13.0% RS 5.4 g/l pH 3.6 TA 6.0 g/l

TASTING NOTE:

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



PAIRING SUGGESTION:

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

