

SONOP RESERVE CHARDONNAY 2014

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

VITICULTURE

Older, low-yielding vines provide this wine with a beautifully fine structure.

VINIFICATION

Small quantities of very ripe fruit are selected and then fermented in 225ℓ French oak barrels. The warm fermentation lasts only a few days, where-after malolactic fermentation may occur naturally. Both aging on lees and the influence of new oak ensure a complex depth to the palate.

BLEND

100% Chardonnay – Fermented in new oak and matured for 8 months.

AGEING POTENTIAL

Could age well for up to 12 years.

ANALYSIS

R/S: 2.4g/l pH: 3.37
TA: 5.5 Alc: 14.26%

TASTING NOTE

Roasted almond dominates with an elegant but well-structured palate. The oak is nicely integrated, adding great complexity that evolves while in the glass.

FOOD PAIRING

The full-bodied richness of this wine can stand up to the richest of creamy sauces, and even dishes with a hint of spice. It compliments both white and delicately prepared red meats.
The Connoisseurs choice.

