

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SONOP RESERVE CHARDONNAY 2015

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.

BLEND

100% Chardonnay – Fermented in new oak and matured for 6 months.

AGEING POTENTIAL

Could age well for up to 12 years.

ANALYSIS

R/S: 3.0g/l pH: 3.36
TA: 6.1 Alc: 14.20%

TASTING NOTE

The fruit comes from low yielding, old vines, producing grapes with exceptional flavours of apricot and pear. Good structure with nuances of almond and vanilla, with a creamy texture and long finish.

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 connoisseur's choice.

