

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## SONOP RESERVE CHARDONNAY 2016

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: 2.8g/l    pH: 3.34  
TA: 5.5        Alc: 14.29%

### 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 Connoisseurs choice.

