

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | HILLSIDE

viognier

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness, particularly when planted on the slopes of the Simonsberg Mountain in weathered granite and Oakleaf soils.

VINIFICATION:

The fruit is picked quite ripe and late in the season. The clarified juice is then fermented in 225ℓ French oak barrels, where it is stirred often and allowed to stabilise. 100% new oak is used and the wine is left in contact with its lees until bottling, about 4 months later.

BLEND: Viognier

AGEING POTENTIAL: Best enjoyed within 8 to 10 years

Alc 14% RS 2.3 g/l pH 3.3 TA 6.1 g/l

TASTING NOTE:

Like a treasured family member, this Viognier is generous and warm. Low-yielding vines produce grapes with intense flavours of apricot, peach and grapefruit. Barrel fermentation in small French oak barriques contributes complex notes of cinnamon, clove and star anise. Six months aging on the lees provides a buttery texture and a powerful finish.

PAIRING SUGGESTION:

Creamy cheeses, curries and strongly flavoured fusion food.

While the Viognier grapes used to produce this wine are indeed planted on a gentle slope, this wine's name actually refers to the Paarl homestead, known as Hillside, built by Backsberg's founder, C. L. Back. It is a tribute to third generation Michael Back's fond relationship with his grandparents and the happy memories that were made in this home.

