

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | SONOP

chardonnay

2017

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

Low-yielding, older vines - grown in weathered granite and Oakleaf soils on the slopes of the Simonsberg Mountain - provide a finely structured backbone for this interesting and classical Chardonnay.

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, whereafter malolactic fermentation occurs naturally.

BLEND: Chardonnay – Fermented in new oak and matured for 6 months.

AGEING POTENTIAL: Could age well for up to 12 years

Alc 13.71% RS 1.4 g/l pH 3.41 TA 5.6 g/l

TASTING NOTE:

Classical Chardonnay aromas of citrus and tropical fruit are complemented by subtle notes of marzipan and vanilla pod, derived from careful maturation in French oak barrels. Expect a creamy texture and persistent finish.

PAIRING SUGGESTION:

Pair with creamy and spicy dishes. This wine complements both white and delicately prepared red meats. The Connoisseurs choice.

Backsberg's Sonop, or 'sunrise', property is the first to be touched by the gentle morning rays. Beautifully bright and light, the Sonop property serves as the inspiration for Backsberg's finest Chardonnay.

