

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

CHENIN BLANC 2017

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal region

CLIMATE

Mediterranean

VINIFICATION

Crushed, chilled and settled overnight. A long, cool fermentation at 13°C in stainless steel to yield a simple, clean, natural wine.

BLEND

100% Chenin Blanc

AGEING POTENTIAL

Best enjoyed within 4 years.

ANALYSIS

R/S (g/l): 6.8 pH: 3.37
TA: 5.8 Alc % (vol): 12.71%

TASTING NOTE

The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate.

FOOD PAIRING

Chenin Blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body ensure it complements both spicy and creamier dishes.

