

# BACKSBERG

SUSTAINABLY FARMED

## BLACK LABEL RANGE | SONOP

chardonnay

## 2017

**ORIGIN:** Paarl

**CLIMATE:** Mediterranean

**TERROIR:** Simonsberg slopes of weathered granite and clay-loam soils.

### 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 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 barriques. 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.*

