

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | SPARKLING BRUT

méthode cap classique

2017

ORIGIN: Coastal

CLIMATE: Mediterranean

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

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness.

VINIFICATION:

Whole bunch pressed, this wine is an aromatic blend of Chardonnay and Pinot Noir. This base blend is bottle-fermented and aged for approximately 12 months before disgorging in late 2018.

BLEND: 53% Chardonnay and 47% Pinot Noir

AGEING POTENTIAL: Best enjoyed within 4 years

Alc 11.8% RS 10.1 g/l pH 3.19 TA 5.6 g/l

TASTING NOTE:

Carefully crafted from hand-picked Chardonnay and Pinot Noir grapes, Backsberg's expression of MCC exudes aromas of roasted chestnut, fresh hay and golden ripe apple. A delicate mousse on the palate gives way to a refreshing, zesty finish.

PAIRING SUGGESTION:

This MCC is an excellent wine to enjoy with seafood, starters and desserts.

With more than a century of quality winemaking under their belts, the Back family have plenty to celebrate - and what would a celebration be without a bottle or two of Méthode Cap Classique?

