

# BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CHENIN BLANC

2019

**ORIGIN:** Coastal Region

**CLIMATE:** Mediterranean

**TERROIR:** Sandy clay-loam soils

**VITICULTURE:**

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

**VINIFICATION:**

Grapes are picked over time between 21 and 23 degree Balling. They are then crushed, chilled and settled overnight. Fermented warmer at 16°degrees Celsius in stainless steel to yield a simple, clean but slightly fuller wine.

**BLEND:** Chenin Blanc

**AGEING POTENTIAL:**

Best enjoyed within 4 years

Alc 12.98% RS 5.0 g/l pH 3.65 TA 6.0 g/l

**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.



**PAIRING SUGGESTION:**

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.

**AWARDS:** Gold - Ultra Value Wine Challenge

