

BACKSBERG

SUSTAINABLY FARMED

KOSHER RANGE | SPARKLING BRUT

méthode cap classique

2018

ORIGIN: Coastal Region

CLIMATE: Mediterranean

VITICULTURE:

Trellised VSP vines provide the optimal conditions for this delicate méthode cap classique.

VINIFICATION:

Grapes are picked relatively early at 18.5 degree Balling. They are then crushed, chilled and pressed ever so lightly. Prior to fermentation in stainless steel tanks, the juice is pasteurized. It is then allowed to settle and clear, followed by disgorging. This product is Mevushal and Kosher for Passover.

BLEND: 52% Pinot Noir and 48% Chardonnay

AGEING POTENTIAL: Best enjoyed within 8 years

Alc 12.27% RS 10.8 g/l pH 3.31 TA 4.9 g/l

TASTING NOTE:

Carefully crafted from hand-picked Chardonnay and Pinot Noir grapes, Backsberg's Kosher Brut MCC is the first of its kind in South Africa. Expect a lively and extremely fine mousse with delicate fruit flavours and a leesy backbone.

PAIRING SUGGESTION:

Excellent to enjoy with everything from starters to desserts. A festive wine for momentous occasions.

Backsberg's Kosher range celebrates the Lithuanian Jewish roots of the Back family. Made under the auspices of the Cape Town Beth Din and the OU of the United States, this wine is Mevushal and Kosher for Passover.

