

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CHARDONNAY

2019

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards that provide a very finely structured backbone. These vines have been planted in sandy clay-loam soils.

VINIFICATION:

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. Fermentation takes place in a selection of new French oak barrels for 3 months. Thereafter, aging on the lees for 4 months further contributes to the full-bodied nature and creamy texture of this wine.

BLEND: Chardonnay

AGEING POTENTIAL:

Best enjoyed within 6 years, although further ageing can yield a beautifully complex and interesting wine.

Alc 13.26% RS 3.6 g/l pH 3.44 TA 6.2 g/l

TASTING NOTE:

A fusion of intense fruit-forward flavours, such as pineapple, cashew and cream, are balanced by a fresh, citrus finish.



PAIRING SUGGESTION:

This flavour-filled wine ideally matches seafood and cream-based pasta dishes.

