

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | SAUVIGNON BLANC

2020

ORIGIN: Coastal Region

CLIMATE: Mediterranean

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness. Oak leaf and weathered granite soils ensure these vines are planted in soils rich in organic matter.

VINIFICATION:

Grapes are picked cool between 21 and 22 degree Balling. Some time spent on the skins allows for the extraction of fresh varietal aromas and flavours. A few days of settling yields a clear juice. Thereafter, fermentation in stainless steel tanks takes place at low temperatures with the wine being stirred on the lees for two months. The wine is finally blended and bottled for early consumption.

BLEND: Sauvignon Blanc

AGEING POTENTIAL:

Best enjoyed within 3 years

Alc 13% RS 3.0 g/l pH 3.43 TA 6.02 g/l

TASTING NOTE:

Bursting with aromas of melon and passion fruit, this lively wine matches aromatic intensity with freshness and balance. Lime and nettle characters predominate the palate, beautifully balancing fruit sweetness with natural acidity.



PAIRING SUGGESTION:

Particularly complements salads, cold meats, chicken and fish.

