

UNORTHODOX WINES

UNORTHODOX | CHENIN BLANC

2019

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

A combination of trellised and bush vines from the Paarl region.

VINIFICATION:

Grapes are picked over time between 21 and 23 degrees 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. Pasteurized in the juice stage of production, this wine is prepared under supervision of the Cape Town Beth Din. It is Mevushal and Kosher for Passover.

BLEND: Chenin Blanc

AGING POTENTIAL: Best enjoyed within 2 to 3 years.

Alc 13% **RS 2.91 g/l** **pH 3.38** **TA 5.99 g/l**

TASTING NOTE:

Tropical pineapple, hard candy and passion fruit on the nose give way to a fresh, crisp and well-balanced palate.

PAIRING SUGGESTION:

Best paired with chicken and fresh fish.

Backsberg's Unorthodox 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.

