

BACKSBERG

SUSTAINABLY FARMED

FAMILY RESERVE | WHITE

roussanne, chardonnay & viognier blend

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

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

VINIFICATION:

Grapes with intense flavour are selected in the vineyard and only small batches of each cultivar are used to produce this noteworthy wine. The various cultivars are pressed and fermented in isolation in new French oak for 5 months. The desired, best blend is then drawn and the wine bottled directly from barrel. Twelve of the best French oak barrels have been assembled to achieve this deeply concentrated white blend.

BLEND: 55 % Roussanne, 42% Chardonnay, 3% Viognier

AGEING POTENTIAL: Best enjoyed within 10 to 15 years

Alc 14.2% RS 1.5 g/l pH 3.4 TA 5.5g/l

TASTING NOTE:

Coconut, peach and aniseed aromas combine with vanilla undertones on the palate and a creamy, long-lasting finish. Pair with rich cheeses, full-flavoured and creamy food.

PAIRING SUGGESTION:

Pair with rich chicken and duck dishes.

AWARDS: Gold - Michelangelo '18 | Gold - Veritas '19
97+ points - Tom Mullen '18 | 91 points - Tim Atkin '18 & '20
93 points - John Platter '20 | Silver Outstanding - IWSC '18

Only produced in exceptional vintages Backsberg's flagship selection is crafted from the very best vineyard blocks. No effort is spared to create these fine wines of true personality and distinction.

