

# BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CHARDONNAY

2020

**ORIGIN:** Simonsberg - 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. 50% of the blend is fermented in 225 l New French Oak barrels for 4 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 13.5% RS 3.2 g/l pH 3.37 TA 5.82 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.

