

UNORTHODOX WINES

UNORTHODOX | SAUVIGNON BLANC

2021

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 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. 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: Sauvignon Blanc

AGING POTENTIAL: Best enjoyed within 2 to 3 years.

Alc 12.85% **RS 1.5 g/l** **pH 3.20** **TA 5.5 g/l**

TASTING NOTE:

With forthcoming grassy and tropical fruit flavours, this unwooded Sauvignon Blanc exhibits a well-rounded, fruity mid-palate with crisp acidity.

PAIRING SUGGESTION:

The perfect partner to a wide array of dishes including fresh herb salads, fish and chicken.

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.

