

ANNO *B* 1916

BACKSBERG

SUSTAINABLY FARMED

CHENIN BLANC 2018

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal Region

CLIMATE

Mediterranean

SOIL TYPE

Slopes of weathered granite and clay loam soils.

VITICULTURE

A combination of sun worshipping, open-armed lyre trellised vines, ensuring maximum ripeness, and Wellington-based bush vines.

VINIFICATION

Grapes are picked over time between 21 and 23 degree Balling. They are then crushed, chilled and settled overnight. Fermented warmer at 16°C in stainless steel to yield a simple, clean but slightly fuller wine.

BLEND

100% Chenin Blanc

AGEING POTENTIAL

Enjoy within four years

ANALYSIS

R/S (g/l): 5.8 pH: 3.3
TA: 6.1 Alc. % (vol.): 12.5

TASTING NOTE

The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate.

FOOD PAIRING

Chenin Blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body ensure it complements both spicy and creamier dishes.

