

ANNO *B* 1916
BACKSBERG
SUSTAINABLY FARMED

CHARDONNAY 2017

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

SOIL TYPE

Simonsberg slopes of weathered granite and clay loam soils.

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.

VINIFICATION

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. Fermentation takes place in stainless steel tanks and a variety of oak barrels. Thereafter, aging on the lees further contributes to the full bodied nature and creamy texture of this wine.

BLEND

100% Chardonnay - Fermented and matured in a selection of older and newer oak for approximately 2 months, followed by further ageing on the lees for 8 months.

AGEING POTENTIAL

Best enjoyed within 6 years of the vintage, although further aging can yield a beautifully complex and interesting wine.

ANALYSIS

R/S (g/l): 4.0 pH: 3.6
TA: 5.4 Alc. % (vol.): 13

TASTING NOTE

A fusion of intense fruit-forward flavours, such as pineapple, cashew and cream, are balanced by a fresh, citrus finish.

FOOD PAIRING

This flavour-filled wine ideally matches seafood and cream-based pasta dishes.

