

KOSHER CHARDONNAY 2018

BACKSBERG > KOSHER RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay, med-low yield, 165m West South West elevation

VITICULTURE

5-17 year old vineyards, yield average 6t/ha

VINIFICATION

Chardonnay fruit, with ripe tropical flavours, is lightly pressed for gentle extraction. 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

100% Chardonnay

AGEING POTENTIAL

2 – 3 years

ANALYSIS

R/S (g/l): 4.8 pH: 3.46
TA: 5.3 Alc % (vol): 12.9

TASTING NOTE

Lemon zest, melon and hazelnut characters combine to give a complex yet fresh nose and palate. Natural acidity is balanced by sweet fruit flavours of white peach. A medium-bodied wine with a long, rewarding finish.

FOOD PAIRING

The acid balance of this wine makes it the perfect accompaniment to salads, cold meats and light pasta dishes.

