

ANNO *B* 1916  
**BACKSBERG**  
SUSTAINABLY FARMED

## KOSHER SPARKLING BRUT 2017

BACKSBERG > KOSHER RANGE



### ORIGIN

Coastal

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, med-high yield, 280m north elevation

### VITICULTURE

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

### VINIFICATION

Grapes are picked relatively early at 18.5 degree Balling after which they are crushed, chilled and pressed ever so lightly. Prior to fermentation in stainless steel tanks, the juice is pasteurized. It is then allowed to settle and clear, followed by disgorging. All handling of the grapes and wine is performed by a Supervisor from the Cape Town Beth Din, ensuring this product is Mevushal and Kosher for Passover.

### BLEND

53% Chardonnay and 47% Pinot Noir

### AGEING POTENTIAL

10 years

### ANALYSIS

R/S (g/l): 9.1      pH: 3.3  
TA: 5.8              Alc % (vol.): 11.8

### TASTING NOTE

A lively and extremely fine mousse with delicate fruit flavours and a leesy backbone. The finish is light, fresh and lingering.

### FOOD PAIRING

Excellent to enjoy with everything from starters to desserts. A festive wine for weddings or bar mitzvah celebrations.

