

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

A fusion of intense fruit-forward flavors of pineapple, cashew and cream is balanced by a fresh, citrus finish.

VINIFICATION

The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards, that provide a very finely structured backbone.

VINTAGE NOTES

100% Chardonnay – fermented and matured with a selection of French oak chips, staves and barrels for 8 months

FOOD PAIRINGS

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

WINE NOTES

Carbon neutral

AGEING POTENTIAL

Best enjoyed within 4 years

ABV

13.92%

pH LEVEL

3.33

RESIDUAL SUGAR

3.9 g/L

AWARDS

89 pts - Wine Spectator (PV)
88 pts - Tasting Panel Magazine (PV)
Silver Medal - WSWA Wine Competition (PV)
Silver Medal & Best Buy - BTI- Tastings.com (PV)

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PREMIUM CHARDONNAY

