

BACKSBERG

ESTATE CELLARS



REGION

Coastal Region, South Africa

TASTING NOTES

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.

VINIFICATION

Crushed, chilled, and settled overnight. A long cool fermentation at 13 °C in stainless steel. Very simple, clean, and natural wine.

VINTAGE NOTES

100% Chenin Blanc.

FOOD PAIRINGS

Chenin Blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body allow it to compliment both spicy and creamy dishes.

WINE NOTES

Carbon neutral

AGEING POTENTIAL

Best enjoyed within 4 years

ABV

12.71%

pH LEVEL

3.33

RESIDUAL SUGAR

6 g/L

AWARDS

Silver Medal - WSWA Wine Competition (PV)
87 Points - eRobertParker.com (PV)
Silver Medal - Veritas (PV)
Bronze Medal - Texsom International Wine Awards

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PREMIUM CHENIN BLANC

