

BACKSBERG

ESTATE CELLARS



REGION

Coastal, South Africa

TASTING NOTES

Gooseberry, green fig and guava aromas with grassy undertones combined with elegance and freshness, adds to the intriguing qualities of this wine.

VINIFICATION

100% Sauvignon Blanc – lightly wooded. 12 year old vineyards, yield 8-12t/ha

VINTAGE NOTES

Very cool picked, crushed and left on the skins in ice cold conditions for 12 – 24 hours. Only free run juice is used to settle and ferment cold in steel tanks. 15 – 20 % of the blend is fermented in small French oak barrels and left on the lees for 3 – 6 months. The blend is bottled 9 months after picked.

FOOD PAIRINGS

Cheese, fish and poultry.

AGEING POTENTIAL

2 to 5 years

ABV

.1356

pH LEVEL

3.37

RESIDUAL SUGAR

2.1 g/L

AWARDS

Silver Medal - 2012 - Old Mutual Trophy Wine Show
Silver Medal - International Wine Challenge UK (PV)
Silver Medal - Michelangelo Wine Awards (PV)

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