

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

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

VINIFICATION

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. Fermentation takes place in both tanks and a variety of oak barrels. Thereafter, aging on the lees further contributes to the full body and creamy texture of this wine.

VINTAGE NOTES

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

FOOD PAIRINGS

Although perfect as an aperitif, this flavor-filled wine ideally matches seafood and cream based pasta dishes

WINE NOTES

Carbon neutral

AGEING POTENTIAL

3 to 5 years

ABV

13.79%

pH LEVEL

3.34

RESIDUAL SUGAR

3.9 g/L

AWARDS

87 pts - Wine Spectator (PV)

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PREMIUM CHARDONNAY

