

# BACKSBERG

## ESTATE CELLARS



### REGION

Paarl, South Africa

### TASTING NOTES

Pear, green apple and cashew provide an array of aromatic characters. Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.

### VINIFICATION

Cool picked, crushed, chilled, settled overnight. A long cool fermentation at 13 °C in stainless steel. Very simple, 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

12.62%

### pH LEVEL

3.46

### RESIDUAL SUGAR

5.5 g/L

### AWARDS

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

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# PREMIUM CHENIN BLANC

