

BACKSBERG

ESTATE CELLARS



REGION

Western Cape, South Africa

TASTING NOTES

Bursting with aromas of gooseberry and passion fruit, this lively wine matches aromatic intensity with freshness and balance. Lime and nettle characters predominate the palate, cleverly matching fruit sweetness with natural acidity.

VINIFICATION

Early morning picked, crushed, pressed and fermented for 3 weeks at 13 °C. Bottled within the production year in PET bottles.

VINTAGE NOTES

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

FOOD PAIRINGS

Enjoy With a variety of foods, especially salads, cold meats, chicken and fish.

WINE NOTES

Carbon neutral

AGEING POTENTIAL

Best enjoyed within 2 years

ABV

13.1%

pH LEVEL

3.47

RESIDUAL SUGAR

1.9 g/L

AWARDS

Silver Medal - Michelangelo Wine Awards (PV)

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TREAD LIGHTLY SAUVIGNON BLANC

