

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

Lemon zest, melon and hazelnut characters mingle to give a complex and fresh aroma. Natural acidity is balanced by sweet fruit flavours of white peach, providing a medium-bodied palate with a long, rewarding finish.

VINIFICATION

Chardonnay fruit, with ripe tropical flavours, is only lightly pressed for gentle extraction. Flash pasteurized in the juice stage of production and prepared with the Cape Town Beth Din, this wine is Mevushal and Kosher for passover.

VINTAGE NOTES

100% Chardonnay. 30% barrel aged for 4 months.

FOOD PAIRINGS

The acid balance of this wine is perfect with salads, cold meats and light pasta dishes.

AGEING POTENTIAL

2 to 3 years

ABV

13.32%

pH LEVEL

3.52

RESIDUAL SUGAR

4.3 g/L

AWARDS

89 pts - Wine Enthusiast (PV)
88 pts - Tasting Panel Magazine (PV)
Silver Medal - WSWA Wine Competition (PV)
Silver Medal and Best Buy - BTI - Tastings.com (PV)

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KOSHER CHARDONNAY

