

BACKSBERG

ESTATE CELLARS

**REGION**

Western Cape, South Africa

CLIMATE

Mediterranean

TASTING NOTES

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

VINIFICATION

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

VINTAGE NOTES

100% Sauvignon Blanc

FOOD PAIRINGS

Suits a variety of foods, especially salads, cold meats, chicken and fish. Light pack for walking trails and outdoor dining.

WINE NOTES

Carbon neutral

AGEING POTENTIAL

PET bottles have a 2 year shelf life

ABV

13.02%

pH LEVEL

3.37

RESIDUAL SUGAR

3.7 g/L

AWARDS

90 pts - Wine Spectator (PV)
Gold Medal - Concours Mondial de Bruxelles (PV)
Silver Medal - Old Mutual Trophy Wine Show

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TREAD LIGHTLY SAUVIGNON BLANC

