

BACKSBERG

ESTATE CELLARS



REGION

Paarl, South Africa

TASTING NOTES

Aromas of melon, cape gooseberry, citrus blossom and kiwi fruit are prominent. The palate is elegant, displaying these same fruit flavours as well as lime, fig and pear. The time in oak barrels has given this wine a smooth, full bodied mouth-feel, yet it retains its refreshing, citrus-like acidity.

VINIFICATION

100% Sauvignon Blanc – lightly wooded.

VINTAGE NOTES

Early morning, hand-picked, ripe grape selection. The fruit is crushed, gently rested and then filled directly into small French oak barrels for a few weeks. To enhance the texture and flavour profile, it is aged on lees, in tank, for 3 months.

FOOD PAIRINGS

The balance in acidity and full-bodied richness makes this wine a wonderful partner to cheese, seafood, poultry and creamy pasta.

AGEING POTENTIAL

5 to 10 years

ABV

13.08%

pH LEVEL

3.31

RESIDUAL SUGAR

4.4 g/L

AWARDS

Silver Medal - 2012 - Old Mutual Trophy Wine Show (PV)
Silver Medal - International Wine Challenge UK (PV)
Silver Medal - Michelangelo Wine Awards (PV)

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