

# BACKSBERG

## ESTATE CELLARS



### REGION

Paarl, South Africa

### TASTING NOTES

A lively and extremely fine mousse with delicate fruit flavors and a leesy backbone. The finish is light, fresh and lingering.

### VINIFICATION

A fresh, low alcohol Chardonnay base wine is produced. Prior to fermentation, the Chardonnay juice is pasteurized and all handling of the grapes and wine is performed by a Supervisor from the Cape Town Beth Din. The MCC is made in the traditional method of a second fermentation in the bottle and is approved Mevushal / Kosher for Passover.

### VINTAGE NOTES

Carbon neutral. 100% Chardonnay

### FOOD PAIRINGS

Excellent to enjoy with everything from starters to desserts. A festive wine for weddings or bar mitzvah celebrations.

### AGEING POTENTIAL

10 years

### ABV

12.12%

### pH LEVEL

3.33

### RESIDUAL SUGAR

6.8 g/L

### AWARDS

89 pts - Wine Enthusiast  
88 pts - Tasting Panel Magazine  
Silver Medal - WSWA Wine Competition

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# KOSHER BRUT MCC

