

## Backsberg John Martin 2004

John Martin Sauvignon Blanc is a specially crafted cuvée, selected on the basis of varietal intensity and character. Aromas of caped gooseberry, citrus blossom and grass abound. A small portion fermented in French oak barriques provides a spicy and uncommon complexity for this varietal. Acidity, so vital to Sauvignon Blanc's appeal, exists in perfect harmony with flavours of lime, fig and pear. Oaked: 2 (25%) months.

The barrel fermentation of the Sauvignon Blanc adds an extra dimension to its complexity, making it an ideal "food" wine. Great with pasta and poultry, but also an ideal accompaniment to Asian cuisine.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Backsberg Family Wines

**winemaker :** Alicia Rechner

**wine of origin :** Coastal

**analysis :** alc : 13.95 % vol    rs : 3.0 g/l    pH : 3.13    ta : 7.2 g/l

**type :** White    **style :** Dry

**pack :** Bottle

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Bronze

**ageing :** Can keep up to 2 years.



## Backsberg Family Wines

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