

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

Franschhoek

021 876 2086

www.backsberg.co.za