

## Backsberg John Martin 2005

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 : 13.5 % vol    rs : 2.65 g/l    pH : 3.31    ta : 6.82 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle

2007 Decanter World Wine Awards - Commended  
International Wine and Spirit Competition (IWSC) 2006 - Bronze  
Swiss International Air Lines Wine Awards 2006 - Bronze

**ageing :** Can keep for 2 - 5 years.

**in the vineyard :** 30% Paarl, 70% Durbanville

### Backsberg Family Wines

Franschhoek

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