

Sydney Back Brandy NV

Rich, golden hue. Delightful nose of rose, honey, honeysuckle, dried peach, apricot and range of nuts. Distinct sweet tobacco hints with tea and cinnamon. Smooth in the mouth, warming sensation, long genteel finish.

This complex, mouth filling brandy is best enjoyed neat or with a drop of natural spring water at room temperature.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Backsberg Family Wines

winemaker : Guillaume Nell

wine of origin : Western Cape

analysis : alc : 40.0 % vol rs : . g/l pH : . ta : . g/l va : . g/l

type : Fortified

pack : Bottle **size :** 0 **closure :** Cork

Michelangelo Awards 2006 - Brandy Trophy

ageing : 5 - 8 years

in the vineyard : CLIMATE: Mediterranean

SOIL TYPE: Sandy clay, med yield, 225m North East elevation, also bought in

VITICULTURE: 8 year old trellised vineyards Yield: 9t/ha

in the cellar : Chenin Blanc base wine is used for distillation. Double distilled in a 60hl Alembic pot still, matured for at least 5 years in oak barrels.



Backsberg Family Wines

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