

Backsberg John Martin 2008

Gooseberry, green fig and guava aromas with grassy undertones combined with elegance and freshness, adds to the intriguing qualities of this wine.

The length and complex aftertaste of the wine creates good memories and is a wonderful partner to cheese, fish and poultry. Also to be enjoyed by itself.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Backsberg Family Wines

winemaker : Alecia Rechner

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 1.8 g/l pH : 3.31 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

2009 Decanter World Wine Awards - Bronze medal

2008 International Wine & Spirit Competition - Bronze

2008 Michelangelo International Wine Awards - Silver medal

ageing : Can keep for 2 - 5 years.

in the vineyard : 96% of the grapes are from Durbanville.

in the cellar : 5% of the John Martin 2008 was fermented in brand new French oak and has spend only 6 weeks in barrel. The wine was kept on the lees for 2 months.



Backsberg Family Wines

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