

Backsberg Kosher Chardonnay 2011

Lemon zest, melon and hazelnut characters mingle to give a complex and fresh aroma. Natural acidity is balanced by sweet fruit flavours of white peach providing a medium bodied palate with a long rewarding finish.

The acid fruit balance of this wine is perfect with salads, cold meats and light pasta dishes.

variety: Chardonnay | 100% Chardonnay

winery: Backsberg Family Wines winemaker: Guilluame Nel

wine of origin: Paarl

analysis: **alc**:13.51 % vol **rs**:1.4 g/l **pH**:3.63 **ta**:5.0 g/l

type: White style: Dry body: Medium wooded

ageing: 2-3 years

in the vineyard: CLIMATE: Mediterranean

SOIL TYPE: Sandy clay, med yield, 180m West-South West elevation

VITICULTURE: 4-16 year old vineyards, yield ave 6t/ha

in the cellar: Crushed and lightly pressed ripe Chardonnay, creates this tropical flavored Chardonnay. Pasteurized in the juice stage of production, and prepared with the Cape Town Beth din, makes this wine Mevushal / Kosher for passover.



Backsberg Family Wines

Franschhoek

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