

Backsberg Chardonnay 2014

A fusion of intense fruit-forward flavours of apricots, almonds and cream is balanced by a fresh, citrus finish.

This flavor-filled wine ideally matches seafood and cream-based pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.7 % vol rs : 3.7 g/l pH : 3.34 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine matures in the bottle to develop rich flavours of honey and nuts. . Best enjoyed within 6 years of the vintage, although further aging can yield a beautifully complex and interesting wine.

in the vineyard : ORIGIN Paarl

CLIMATE Mediterranean

VITICULTURE The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards, that provide a very finely structured backbone

about the harvest: Fruit is picked at various stages of ripeness to create a layered and complex flavour profile.

in the cellar : Fermentation takes place in both tanks and a variety of oak barrels. Thereafter, aging on the lees further contributes to the full body and creamy texture of this wine.

100% Chardonnay – fermented and matured with a selection of French oak chips, staves and barrels for 8 months.



Backsberg Family Wines

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