

Backsberg John Martin Reserve Sauvignon Blanc 2015

Gooseberry, green fig and guava aromas are prominent. The palate is elegant, displaying these same fruit flavours as well as asparagus and lime. The time on lees has given this wine a waxy, smooth mouthfeel, yet it retains its refreshing, citrus-like acidity.

The balance in acidity and full-bodied richness makes this wine a wonderful partner to cheese, seafood, poultry and creamy pasta.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal Region

analysis : alc : 13.82 % vol rs : 3.6 g/l pH : 3.28 ta : 6.8 g/l

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

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

ageing : 5 - 8 years

in the vineyard : CLIMATE: Mediterranean

SOIL TYPE: Simonsberg, Paarl vineyard on weathered granite slopes of clay loam.

Some Franschoek Semillon was also added.

VITICULTURE: 12 year old vineyards

ORIGIN: Coastal

about the harvest: Early morning, hand-picked, ripe grape selection.

in the cellar : The fruit is crushed, gently pressed and then filled directly into small French oak barrels. Fermentation may take up to 6 weeks to complete. To enhance the texture and flavour profile, it is aged on lees, in tank, for 5 months.



Backsberg Family Wines

Franschhoek

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