

## Backsberg Hillside Viognier 2014

Exceptionally rich flavours of apricots, peach and lemon with undertones of cinnamon and hazelnut are derived from barrel fermentation. Ageing on the yeast lees has ensured a smooth, creamy texture. An elegant and powerful, aromatic white wine.

Creamy cheeses, curries and strongly flavoured fusion food.

variety : Viognier | 90% Viognier, 10% Rousanne

winery : Backsberg Estate Cellars

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 14.65 % vol rs : 2.6 g/l pH : 3.33 ta : 5.8 g/l

type : White style : Dry taste : Fruity wooded

pack : Bottle size : 750ml closure : Screwcap

ageing : 8 - 10 years

in the vineyard : CLIMATE: Mediterranean

SOIL TYPE: Simonsberg slopes of weathered granite and clay loam soils.

ORIGIN: Paarl

in the cellar : The fruit is picked very ripe and the clarified juice is fermented in 225l French oak barrels. 100% new oak is used and the wine is left in contact with its lees until bottling, about 6 months later.



## Backsberg Estate Cellars

Paarl

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