

Backsberg Sonop Reserve Chardonnay 2015

Roasted almond dominates with an elegant but well-structured palate. The oak is nicely integrated, adding great complexity that evolves while in the glass.

The full-bodied richness of this wine can stand up to the richest of creamy sauces, and even dishes with a hint of spice. It compliments both white and delicately prepared red meats. The Connoisseurs choice.

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Estate Cellars

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 14.20 % vol rs : 3.0 g/l pH : 3.36 ta : 6.1 g/l

type : White body : Full

pack : Bottle size : 750ml closure : Screwcap

ageing : Could age well for up to 12 years.

in the vineyard : Origin: Paarl

Climate: Mediterranean

Viticulture: Older, low-yielding vines provide this wine with a beautifully fine structure.



Cellar: 16 months in French oak as follows: New Oak 30%, 2nd fill 10%, 3rd fill 20%, 4th fill 20%, 5th fill 20%

or Maturation: 16 months in French oak as follows:

New oak 30%
2nd fill 10%
3rd fill 20%
4th fill 20%
5th fill 20%

in the cellar : Small quantities of very ripe fruit are selected and then fermented in 225l French oak barrels. The warm fermentation lasts only a few days, where-after malolactic fermentation may occur naturally. Both aging on lees and the influence of new oak ensure a complex depth to the palate.

Blend: 100% Chardonnay – Fermented in new oak and matured for 8 months.

Backsberg Estate Cellars

Paarl

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