

Backsberg Kosher Chardonnay 2016

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 : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 7.4 g/l pH : 3.36 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

ageing : 2 - 3 years

in the vineyard : Climate: Mediterranean

Soil Type: Sandy clay, med yield, 180m West-South West elevation

Viticulture: 5 - 17 year old vineyards

about the harvest: Yield: 6t/ha

in the cellar : Chardonnay fruit, with ripe tropical flavours, is only lightly pressed for gentle extraction. Pasteurized in the juice stage of production and prepared with the Cape Town Beth Din, this wine is Mevushal / Kosher for passover.

Blend: Chardonnay 100% - oaked 30% for 4 months



Backsberg Family Wines

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