

Backsberg Kosher Chardonnay 2017

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

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

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Estate Cellars

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.81 % vol rs : 3.3 g/l pH : 3.3 ta : 6.1 g/l

type : White style : Dry body : Medium taste : Fruity wooded

pack : Bottle size : 750ml closure : Cork

ageing : This wine matures to rich flavours of pineapple, honeysuckle 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.

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

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



Backsberg Estate Cellars

Paarl

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