

Backsberg John Martin Reserve Sauvignon Blanc 2017

Aromas of melon, cape gooseberry, citrus blossom and kiwi fruit are prominent. The palate is elegant, displaying these same fruit flavours as well as lime, fig and pear. The time in oak barrels has given this wine a smooth, full bodied mouth-feel, 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 | 100% Sauvignon Blanc

winery : Backsberg Family Wines

winemaker : Alecia Rechner

wine of origin : Coastal Region

analysis : alc : 13.08 % vol rs : 4.4 g/l pH : 3.31 ta : 5.2 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

ageing : 5 - 10 years

in the vineyard : Origin: Coastal

Soil type: Simonsberg, Paarl vineyard on weathered granite slopes of clay loam

Climate: Mediterranean

Viticulture: Lyre system vineyard allows maximum sun and ripeness.

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

in the cellar : The fruit is crushed, gently ressed and then filled directly into small French oak barrels for a few weeks. To enhance the texture and flavour profile, it is left on lees, in tank, for 5 months.



Backsberg Family Wines

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