

Backsberg Hillside Viognier 2017

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 | 100% Viognier

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.68 % vol rs : 4.6 g/l pH : 3.38 ta : 5.4 g/l

type : White **style :** Dry **body :** Full **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 4 months later.



Backsberg Family Wines

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