

Backsberg Chardonnay 2017

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

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

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 5.4 g/l pH : 3.6 ta : 6.0 g/l

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

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

2020 John Platter - 83 Points

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 : The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards that provide a very finely structured backbone. These vines have been planted in sandy clay-loam soils.

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

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



Backsberg Family Wines

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