

## Backsberg Kosher Chardonnay 2018

Lemon zest, melon and hazelnut characters combine to give a complex yet fresh nose and palate. Natural acidity is balanced by sweet fruit flavours of white peach. A medium-bodied wine with a long, rewarding finish.

The acid balance of this wine makes it the perfect accompaniment to salads, cold meats and light pasta dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Backsberg Family Wines

**winemaker** : Alicia Rechner

**wine of origin** : Paarl

**analysis** : alc : 12.9 % vol   rs : 4.8 g/l   pH : 3.46   ta : 5.3 g/l

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

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

**ageing** : 2 - 3 years

**in the vineyard** : Region: Paarl

Climate: Mediterranean

Soil: Sandy clay, med-low yield, 165m West South West elevation

Viticulture: 5-17 year old vineyards, yield average 6t/ha

**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 Family Wines

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