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# 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
Franschhoek
021 876 2086
www.backsberg.co.za