

Backsberg Kosher Chardonnay 2019

Lemon zest, melon and hazelnut combine to give a complex yet fresh nose and palate. Natural acidity is balanced by sweet fruit flavours. In order to maintain these fresh fruity characters, this wine has not been barrel matured.

The ideal accompaniment to roast chicken and delicate fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 11.89 % vol rs : 3.3 g/l pH : 3.60 ta : 5.4 g/l

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

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

ageing : Best enjoyed within 2 to 3 years

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.

in the cellar : Chardonnay fruit, with ripe tropical flavours, is lightly pressed for gentle extraction. Pasteurized in the juice stage of production, this wine is prepared under supervision of the Cape Town Beth Din. It is Mevushal and Kosher for Passover. Blend: Chardonnay (unwooded)



Backsberg Family Wines

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