

Backsberg Chardonnay 2019

A fusion of intense fruit-forward flavours, such as pineapple, cashew and cream, are balanced by a fresh, citrus finish.

variety : Chardonnay | 100% Chardonnay

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.26 % vol rs : 3.6 g/l pH : 3.44 ta : 6.2 g/l

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

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

ageing : Best enjoyed within 6 years, although further ageing 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 a selection of new French oak barrels for 3 months. Thereafter, aging on the lees for 4 months further contributes to the full-bodied nature and creamy texture of this wine.



Backsberg Family Wines

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