

Backsberg John Martin Sauvignon Blanc 2019

This wine is crafted from a hand-picked selection of grapes exhibiting varietal character and intensity. Aromas of Cape gooseberry, citrus blossom and sweet grass abound. Partial fermentation in French oak barriques provides a delicately spicy and uncommon complexity. Acidity, so essential to Sauvignon Blanc's appeal, exists in perfect harmony with ripe flavours of lime, fig and pear.

Pair with cheese, seafood, poultry and creamy pasta dishes.

variety : Sauvignon Blanc | 95% Sauvignon Blanc and 5% Roussanne

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 13.59 % vol rs : 4.4 g/l pH : 3.13 ta : 6.7 g/l

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

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

2019 Tim Atkin SA Special Report - 91 Points

ageing : 5 - 10 years

in the vineyard : Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness, particularly when planted on the slopes of the Simonsberg Mountain in weathered granite and Oak leaf soils.

about the harvest: Early morning, hand-picked, ripe grape selection.

in the cellar : The fruit is crushed, allowed to settle and then filled directly into small French oak barrels for a few weeks. To enhance the texture and flavour profile, the juice is aged on the lees in tank for a further 6 months.



Backsberg Family Wines

Franschhoek

021 876 2086

www.backsberg.co.za