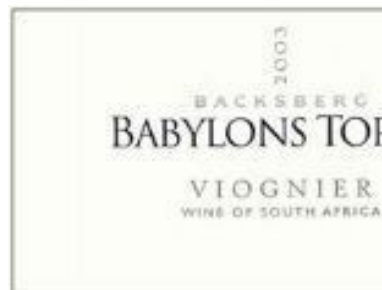


Backsberg Babylons Toren Viognier 2003

This Babylons Toren selection Viognier came from low yielding vineyards producing grapes with exceptional flavours of apricot, peach and lemon. Barrel fermentation in small French oak barriques has provided the complex nuances of cinnamon and hazelnut. Partial malolactic fermentation and six months ageing on the yeast lees has added a butterfly texture and a powerful finish.

Superb as an aperitif or with light flavoured Pacific Rim, fusion dishes.



variety : Viognier | 100% Viognier

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal

analysis : alc : 15.84 % vol rs : 1.9 g/l pH : 3.62 ta : 6.3 g/l

type : White **wooded**

pack : Bottle

International Wine & Spirit Competition 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2004 - Silver

Swiss International Air Lines Award 2004 - Silver

ageing : Enjoy now or over next 3 - 5 years

in the vineyard : Age of vineyards: 5 years

Rootstock: 101:14

in the cellar : 100% Barrel fermented and matured for 6 months in French Oak, of which 20% were new barrels

Style: Dry

Backsberg Family Wines

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