

Backsberg John Martin 2003

John Martin Sauvignon Blanc is a specially crafted cuvée, selected on the basis of varietal intensity and character. Aromas of caped gooseberry, citrus blossom and grass abound. A small portion fermented in French oak barriques provides a spicy and uncommon complexity for this varietal. Acidity, so vital to Sauvignon Blanc's appeal, exists in perfect harmony with flavours of lime, fig and pear. The barrel fermentation of the Sauvignon Blanc adds an extra dimension to its complexity, making it an ideal "food" wine.

Great with pasta and poultry, but also an ideal accompaniment to Asian cuisine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.34 g/l pH : 3.2 ta : 6.96 g/l

type : White **wooded**

pack : Bottle

International Wine & Spirit Competition 2004 - Bronze

Swiss International Wine Awards 2004 - Seal of approval

Veritas 2003 - Bronze

ageing : 2 - 3 years

in the vineyard : Age of vineyards: 5 - 20 years

Clone: SB316

Rootstock: 101:14

Soil type: Oakleaf, Tukulu

Vineyard altitude: 305m

Vineyard aspect: North-East to North

in the cellar : Barrel matured: Yes

Style: Dry



Backsberg Family Wines

Franschhoek

021 876 2086

www.backsberg.co.za