

BACKSBERG

SUSTAINABLY FARMED

BLACK LABEL RANGE | JOHN MARTIN

sauvignon blanc

2018

ORIGIN: Paarl

CLIMATE: Mediterranean

VITICULTURE:

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.

VINIFICATION:

Early morning, hand-picked, ripe grape selection. 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.

BLEND: Sauvignon Blanc

AGEING POTENTIAL: Best enjoyed within 5 to 10 years

Alc 13% RS 3.5 g/l pH 3.24 TA 6.1 g/l

TASTING NOTE:

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.

PAIRING SUGGESTION:

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

There were two things that Backsberg's former general manager John Martin had a strong aversion to - Sauvignon Blanc, and wooded white wines. It was with Sydney Back's characteristic wit that Backsberg's barrel-fermented Sauvignon Blanc was named after his old friend, who spent over three decades of his life at Backsberg.

AWARDS: 92 points - Tim Atkin '18 | 89 points - John Platter '19 & '20

