

BACKSBERG

SUSTAINABLY FARMED

PREMIUM RANGE | CHENIN BLANC

2019

ORIGIN: Coastal Region

CLIMATE: Mediterranean

VITICULTURE:

A combination of trellised and bush vines from both Wellington and Paarl regions.

VINIFICATION:

Grapes are picked over time between 21 and 23 degree Balling. They are then crushed, chilled and settled overnight. Fermented warmer at 16°degrees Celsius in stainless steel to yield a simple, clean but slightly fuller wine.

BLEND: Chenin Blanc

AGEING POTENTIAL:

Best enjoyed within 4 years

Alc 12.98% RS 5.0 g/l pH 3.65 TA 6.0 g/l

TASTING NOTE:

The wide array of aromatic characters include peach, melon and pineapple. Ripe fruit is tempered by finely balanced acidity to give a mouth-filling, yet refreshing, palate.



PAIRING SUGGESTION:

Chenin Blanc is exceptionally versatile. It pairs well with salads, vegetables, fish and chicken. Hints of sweetness and a slightly fuller body ensure it complements both spicy and creamier dishes.

AWARDS: Silver - Michelangelo '19 | 80 points - John Platter '20

