



BACKSBERG

FAMILY TREE RANGE

Smuggled Vines

CHARDONNAY

Best enjoyed
within 3 to 10 years.

Alc 13.5% | RS 3.5 g/l
pH 3.5 | TA 6.0 g/l



VINTAGE 2021 **W.O.** COASTAL REGION

The Family Tree honours the rich tapestry of people and places that were integral in the Backsberg legacy. In 1976, father and son Michael and Sydney Back, in defiance of the authorities, smuggled some of the very first Chardonnay buds into South Africa from Europe in a suitcase. This resulted in 60 000 Chardonnay vines.

VITICULTURE Rolling morning fog and cool breezes during the hot summer months as well as one of the highest elevation sites in the Franschhoek Valley provide the optimal climate for this expressive Chardonnay. Stony clay-rich Greywacke soils give this wine its unique style, chalky minerality and natural acidity.

VINIFICATION Crushed, pressed and fermented cool in stainless steel tanks. The wine is then transferred into barrel mid-fermentation and remains there for a further 10 months. Initially the lees is stirred up in a process of batonnage until the end of harvest and then monthly thereafter to fine and add body. This results in well-integrated oak.

TASTING NOTE With honeyed apple, cashew and butterscotch on the nose, this wine is a toast to the duo's tenacity. This Chardonnay boasts vibrant and appealing acidity. Bold notes of tropical fruit, grapefruit, vanilla pod and a chalky minerality lightly dance across the palate which is matched by a silky finish.

This flavour-filled wine ideally matches cheese and dried fruit, seafood and creamy pasta dishes.

Sustainably crafted since 1916 | www.backsberg.co.za