

BACKSBERG

1916

FIFTH GENERATION RANGE

CITRUS HILL CHARDONNAY 2020

Backsberg celebrates five generations of winemaking heritage. As Chardonnay grapes and citrus fruit tend to thrive in similar soils, one might say that where good citrus grows, Chardonnay follows. In the case of Citrus Hill, good sense prevailed and Chardonnay took preference.

VITICULTURE

The fruit is from both younger vines, that drive the fruit profile, and low-yielding older vineyards that provides a very finely structured backbone. These vines have been planted in sandy clay-loam soils.

VINIFICATION

Fruit is picked at various stages of ripeness to create a layered and complex flavour profile. 50% of the blend is fermented in 225ℓ new French oak barrels for four months. Thereafter, aging on the lees for a further four months contributes to the full-bodied nature and creamy texture of this wine.

TASTING NOTE

Lightly oaked and aromatic, be charmed by notes of cashew, cream and bright citrus.



VARIETY
Chardonnay

WINE OF ORIGIN
Coastal Region

AGEING POTENTIAL
Best enjoyed within 6 years, although further ageing can yield a beautifully complex and interesting wine.

FOOD PAIRING
This flavour-filled wine ideally matches seafood and cream-based pasta dishes.

TECHNICAL ANALYSIS
Alc 13.5%
RS 3 g/ℓ
pH 3.4
TA 5.8 g/ℓ

AWARDS
IWSC Silver ('22)

