

BACKSBERG

1916

FIFTH GENERATION RANGE

HILLSIDE SAUVIGNON BLANC 2022

Backsberg celebrates five generations of winemaking heritage. Sydney Back was the first Cape wine grower to introduce terraced hillside vineyards and lead a new wave in viticultural excellence.

VITICULTURE

High-elevation slopes in the Heldberg region with cooling False Bay sea breezes.

VINIFICATION

Grapes are picked cool between 21 and 22 degree Balling. Some time spent on the skins allows for the extraction of fresh varietal aromas and flavours. A few days of settling yields a clear juice. Fermentation takes place in stainless steel tanks at low temperatures. While in tank, the wine is stirred on the lees for two months after finally being blended and bottled for early consumption.

TASTING NOTE

Brimming with notes of sweet melon, kiwi and Cape gooseberry, this thirst-quenching Sauvignon Blanc will heighten your senses.



VARIETY

Sauvignon Blanc

WINE OF ORIGIN

Coastal Region

AGEING POTENTIAL

Best enjoyed within 3 years

FOOD PAIRING

Particularly complimentary with salads, cold meats, chicken and fish.

TECHNICAL ANALYSIS

Aic 13.5%
RS 3 g/l
pH 3.4
TA 5.8 g/l

