

BACKSBERG

1916

FIFTH GENERATION RANGE

GRAVEL ROAD CHENIN BLANC 2023

Backsberg celebrates five generations of winemaking heritage. Following the gravel farm roads once travelled by Sydney Back in his antique Volkswagen beetle while tending to his vines, this wine is versatile and bright.

VITICULTURE

A combination of trellised vines from cool, high-elevation sites in Philadelphia and the Helderberg.

VINIFICATION

Grapes are picked over time between 21 and 23 degree Balling. They are then crushed, chilled and settled overnight. Fermented cool at 13° degrees Celsius in stainless steel tanks to yield a simple, clean wine.

TASTING NOTE

The juicy peach, citrus blossom and mango aromas are perfectly balanced by a refreshing acidity.



VARIETY

Chenin Blanc

WINE OF ORIGIN

Coastal Region

AGING POTENTIAL

Best enjoyed within 3 years

FOOD PAIRING

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

TECHNICAL ANALYSES

Alc 12.5%
RS 5.8 g/l
pH 3.4
TA 6.5 g/l



Rich
Fruity
Fresh

