

the wine trust

HERITAGE • TRADITION • CRAFT

Backsberg Background

Owner: Back family and DGB Ltd

Country: South Africa

Region: Franschhoek / Paarl

Founded: 1916

Description: Founded in 1916, award-winning Backsberg is located in spectacular Franschhoek, in the heart of the Cape Winelands. Currently run by the 4th generation of the founding Back family in partnership with one of South Africa's largest independent wine producers, Backsberg aims to produce wines with structure, finesse and a high level of drinkability. The winery has been a leader in sustainable farming, becoming South Africa's first certified carbon neutral winery in 2006.



Wine Notes – 2021 Backsberg Kosher Chardonnay

Backsberg's Kosher Chardonnay is produced from hand-harvested, estate-grown grapes planted on the slopes of Simonsberg, the mountain dividing Stellenbosch and Paarl. Grapes come from both younger vines that drive the fruit profile and older, lower yielding vines that create the wine's fine backbone. Upon picking, the grapes are lightly pressed for gentle extraction and then immediately flash pasteurized at 179F. Fermentation (using kosher enzymes and yeast) and aging are both completed in stainless steel tanks to preserve the freshness of the fruit. There is no oak contact. The result is a complex yet fresh gem with notes of lemon zest, melon and hazelnut. Natural acidity is balanced by fruit flavors that are maintained by stainless steel aging. This wine is Mevushal and Kosher for Passover and is Vegan.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	South Africa / Western Cape / Paarl
Production Volume:	1,000cs
Vineyard Characteristics:	20 year old vines on average. Sandy clay loam soils over decomposed granite at 600-800ft. Northeast exposure
Wine-Making / Vinification:	Hand-harvested, 100% destemmed, lightly pressed for gentle extraction, flash pasteurized, fermented in 5000hL stainless steel tanks using kosher yeast and enzymes for 12 days Aged 6 months on lees in 5000hL stainless steel tanks, no oak contact, 3 months bottle aging prior to release Filtered and fined using pea protein. Kosher and Vegan.
Alcohol / Volume:	12.1%
Acidity:	6.2 g/l
Residual Sugar:	2.1 g/l