

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 Premium Range Chenin Blanc

Backsberg's Premium Chenin Blanc is produced from a combination of trellised and bush vines from both Paarl and Wellington, northwest of Franschhoek. Grapes for the wine are hand-harvested and then immediately crushed, chilled and settled overnight. Fermentation and aging are both completed in stainless steel tanks to preserve the freshness of the fruit. The result is an incredibly versatile white that features a wide array of aromas, including peach, melon and pineapple. The ripe fruit is balanced by finely balanced acidity, a slightly fuller body and finishes with a refreshing, mouth-filling palate. The wine has been a consistent critical favorite.

Technical Specifications

Varietal Composition:	100% Chenin Blanc
Vineyard Region:	South Africa / Western Cape / Paarl and Wellington
Vine Age / Yields:	20 years on average
Vineyard Characteristics:	Decomposed and weathered granite Paarl - 600 - 800ft above sea level. North-Eastern exposure Wellington – same exposure, slightly lower elevation
Wine-Making / Vinification:	Hand-harvested, 100% destemmed, crushed, chilled and settled overnight, fermented in 5000hL stainless steel tanks using select yeast for 11 days, 5 days lees contact Aged 3 months in 5000hL stainless steel tanks, released immediately after bottling Gelatin filtering, fined. Only non-vegan wine in the range.
Alcohol / Volume:	12.8%
Acidity:	5.4 g/l
Residual Sugar:	6.0 g/l