Chenin Blanc Backsberg 2022



Region

The Western Cape is roughly the size of Greece and is the fourth largest province in South Africa. A temperate southern coastline is fringed by mountains whilst the north meets up with the Karoo plateau. The west coast of the province is extremely dry and windy. Two oceans meet on its coast; the cool Atlantic on the west and the warm Indian Ocean on the south coast. The weather is perfect for growing grapes - rainfall measures up to 40 inches a year, the mild Mediterranean weather provides the perfect climate and the ground is mainly sandy and rough.

Producer

Founded in 1916, this wonderful estate is located below `The Little Tower of Babylon` on the steep hillside vineyards in Paarl. This prominent producer has been at the forefront of quality wine production for many years. Currently under the stewardship of fourth generation Simon Back, they are making considerable waves in the international market. Recently achieving carbon neutral status, the first in South Africa. They constantly strive to produce the highest quality grapes using natural and organic principles. Alicia Rechner is back at the helm as winemaker and is well supported by viticulturalist Clive Trent.

Tasting Notes

The Western Cape, including Paarl, provides some of South Africa's best Chenin Blanc. Backsberg strives to capture the typical fruity flavours of this varietal; the lemony crispness and green apple fruit flavours, whilst retaining an array of aromatic characters. This juicy wine also shows ripe fruit characters such as peach and mango along with citrus blossom. Fresh acidity brings balance to the wine for a full and rich palate, with a lingering finish.

Food

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

Country	South Africa	Dry/Sweet Style	Dry
Region	Western Cape	Alcohol Content	13%
Grape(s)	Chenin Blanc (100%)	Closure Style	Screw cap
Туре	White	Organic/Biodynamic	No
Style	Aromatic	Allergens	Milk:
Oaked Style	Unoaked		Egg:
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:
Sustainable	Yes-certified sustainable	1	



Technical Information

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No No

Yes Yes