



BACKSBERG

FAMILY TREE RANGE

Best enjoyed
within 3 to 10 years

Alc 13.5% | RS 2.5 g/l
pH 3.3 TA | 7 g/l



Smuggled Vines

CHARDONNAY

VINTAGE 2024

W.O. FRANSCHHOEK

The Family Tree honours the rich tapestry of people and places that were integral in the Backsberg legacy. In 1976, father and son Michael and Sydney Back, in defiance of the authorities, smuggled some of the very first Chardonnay buds into South Africa from Europe in a suitcase. This resulted in 60 000 Chardonnay vines.

VITICULTURE Rolling morning fog and cool breezes during the hot summer months as well as one of the highest elevation sites in the Franschhoek Valley provide the optimal climate for this expressive Chardonnay. Stony clay-rich Greywacke soils give this wine its unique style, chalky minerality and natural acidity.

VINIFICATION The 2024 vintage was harvested on 14 February at 23° Balling, with remarkable natural acidity —a rarity in a warm season. The fruit was crushed, pressed, and gently settled before fermentation in 300l French oak barrels, 12% of which were new, the rest up to four years old. A combination of natural and selected yeasts guided a slow, six-week fermentation, culminating in mid-April. Given the vintage's vibrant acidity, one-third of the blend underwent malolactic fermentation, lending depth and balance. Weekly bâtonnage until May enriched texture, while maturation in barrel until December 2024 ensured a harmonious integration of oak, unveiling a layered and expressive wine.

TASTING NOTE A bright gold hue with honeyed apple, cashew and butterscotch on the nose, this wine is a toast to the duo's tenacity. This Chardonnay boasts vibrant and appealing acidity. Bold notes of tropical fruit, grapefruit, vanilla pod and a chalky minerality lightly dance across the palate which is matched by a silky finish.

This flavour-filled wine ideally matches cheese and dried fruit, seafood and creamy pasta dishes.

Sustainably crafted since 1916 | www.backsberg.co.za