

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## KOSHER MERLOT 2011

BACKSBERG > KOSHER RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, med-high yield, 280m north elevation

### VITICULTURE

2-12 year old vineyards, yield

### VINIFICATION

Fermentation of 5-6 days with no maturation in oak barrels, creates this very fruity style Merlot. Pasteurized and prepared under supervision of the Cape Town Beth Din, makes this wine Mevushal /Kosher for passover.

### BLEND

100% Merlot – wooded 30% for 9mnths

### AGEING POTENTIAL

2 – 3 years

### WINEMAKER

Guillaume Nell

### ANALYSIS

R/S (g/l): 14.6 pH: 3.66  
TA: 4.2 Alc % (vol): 14.12

### TASTING NOTE

The wine displays aromas of raspberry and red plums, succulent sweet fruit flavours and finely coated tannins.

### FOOD PAIRING

This sweet, fruity style makes it lovely on its own as well as an ideal accompaniment to a variety of lamb dishes.

