

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.

