

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PINOTAGE 2011

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay from Sonop, med-low yield, 165m West – South-West elevation

VITICULTURE

16 year old vineyards, yield \pm 12t/ha

VINIFICATION

Due to its thick, tannic skin, colour is extracted from the Pinotage grapes within the first couple of days of fermentation. Early press and immediate oaking makes for this fruity, young Pinotage that shows no aggressive tannins.

BLEND

100% Pinotage – wooded 50%

AGEING POTENTIAL

2 - 5 years

WINEMAKER

Guillaume Nell

ANALYSIS

R/S (g/l): 3.0 pH: 3.57
TA: 6.2 Alc % (vol): 13.8

TASTING NOTE

Ripe mulberry and sweet strawberry flavours with a touch of herbs. A juicy mouth-feel with supple, 'sweet' 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.

