

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## PUMPHOUSE SHIRAZ 2008

BACKSBERG > BLACK LABEL RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

Clay loam, med-high yield, 300-330m North and North East elevation

### VITICULTURE

8-18 year old vineyards, yield 7-12t/ha

### VINIFICATION

Soft-skinned Shiraz is fermented warm for 5-6 days. It is pressed to finish fermentation in oak. 12 – 18 months in small oak barrels.

### BLEND

100% Shiraz – wooded for 24mnths

### AGEING POTENTIAL

7 – 10 years

### WINEMAKER

Guillaume Nell

### ANALYSIS

R/S (g/l): 3.3    pH: 3.65  
TA: 6.3            Alc % (vol): 14.29

### TASTING NOTE

Black berry, raspberry and rich mocha aromas are given added complexity via subtle aniseed and vanillin tones, derived from maturation in small French and American oak barriques. The palate has weight and depth due to layers of fruit tannins and sheer flavour intensity.

### FOOD PAIRING

Savoury dishes such as roasted game and winter stews match this dark, brooding wine.

