

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

MERLOT 2011

BACKSBERG > PREMIUM RANGE



ORIGIN

Western Cape

CLIMATE

Mediterranean

SOIL TYPE

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

VITICULTURE

2-12 year old vineyards, yield 7-12t/ha

VINIFICATION

Long skin fermentation with lots of aeration. Oak maturation for 12 – 18 months in 225l oak barrels.

BLEND

100% Merlot - wooded

AGEING POTENTIAL

5 - 7 years

WINEMAKER

Guillaume Nell

ANALYSIS

R/S (g/l): 2.1 pH: 3.75
TA: 5.8 Alc % (vol): 14.39

TASTING NOTE

Pungent aromas of raspberry and red plums are tempered by the deft use of French oak maturation. The palate is redolent with succulent, sweet fruit flavours and finely coated in ripe, mouth-filling tannins. Smokey and savoury oak characters provide a subtle background to this complex and well balanced wine.

FOOD PAIRING

Goes very well with duck, lamb, sirloin steak and pastas. Also great with chocolate and mint desserts.

