

TREAD LIGHTLY MERLOT 2011

BACKSBERG > TREAD LIGHTLY RANGE



ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

WINEMAKER

ANALYSIS

TASTING NOTE

FOOD PAIRING

Western Cape

Mediterranean

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

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

5-6 day cool fermentation and 12 months oak maturation. The fruity, lighter batches is selected for this wine range bottled in PET.

100% Merlot – wooded 25%

2 - 3 years

Alicia Rechner

R/S (q/l): 3.2 pH: 3.74

TA: 5.1 Alc % (vol): 14.32

The oak derived vanillin nuances provide the perfect backdrop to youngberry and mulberry fruit flavours. Fresh, yet soft, this wine provides sheer intensity with a supple texture.

Enjoy with tomato based pasta dishes

