

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

CABERNET SAUVIGNON 2010

BACKSBERG > PREMIUM RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay from Greendale, med-low yield, 190m, East – South East elevation

VITICULTURE

9 year old vineyards, yield 8-12t/ha

VINIFICATION

Cool crushed and soaked for a few days before fermentation starts, fermentation with aerated pump-overs 4 times a day and post fermentation contact on the skin. Oak aged for 18 - 24 months.

BLEND

100% Cabernet Sauvignon

AGEING POTENTIAL

7 – 10 years

WINEMAKER

Alicia Rechner

ANALYSIS

R/S (g/l): 3.6 pH: 3.74
TA: 5.3 Alc % (vol): 13.93

TASTING NOTE

Spicy aromas of liquorice and vanilla with blackcurrant fruit. Layers of fruit and oak provide the necessary framework for ripe, full fruit flavours of plum and blackberry. Complex and long, this wine has depth and power and will reward further bottle ageing.

FOOD PAIRING

A classic Cab that will compliment all meals when a fine red wine is called for, or to end off an evening with rich cheeses.

