

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

FAMILY RESERVE RED 2008

BACKSBERG > FAMILY RESERVE RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

BLEND

Cabernet 34%, Merlot 26%, Cabernet Franc 18%, Shiraz 15%, Malbec 7%

VINIFICATION

This wine is fermented and aged for 12 months in new oak. Thereafter, a selection of the best barrels is made. These are blended and barrel-aged for a further 6 months. This wine is produced only in exceptional years and rarely exceeds 15 barrels.

AGEING POTENTIAL

15-20 years

ANALYSIS

R/S (g/l): 2.9 pH: 3.69
TA: 4.9 Alc: 14.15%

TASTING NOTE

High density vineyards produce grapes with concentrated flavours of cassis, raspberry and tobacco. Extended skin contact and ageing in small French barriques have contributed complexity with cedar and vanilla characters.

FOOD PAIRING

This blend matches classic evening meals such as roast beef or lamb. A connoisseur's wine for special occasions.

