

ANNO *B* 1916

**BACKSBERG**  
ESTATE CELLARS

## KOSHER MERLOT 2013

BACKSBERG > KOSHER RANGE



### ORIGIN

Paarl

### CLIMATE

Mediterranean

### SOIL TYPE

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

### VITICULTURE

2-12 year old vineyards

### VINIFICATION

A fermentation of 5-6 days with no maturation in oak barrels creates this very fruity Merlot. Pasteurized and prepared under supervision of the Cape Town Beth Din, this wine is Mevushal/ K kosher for passover.

### BLEND

100% Merlot – wooded 30% for 9months

### AGEING POTENTIAL

2 – 3 years

### WINEMAKER

Alicia Rechner

### ANALYSIS

R/S (g/l): 3.1      pH: 3.33  
TA: 5.7              Alc % (vol): 12.85

### TASTING NOTE

The wine displays aromas of raspberry and red plums echoed in the succulent palate.

### FOOD PAIRING

A fruit-forward wine, lovely on its own or an ideal accompaniment to a variety of lamb dishes.

