

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER MERLOT 2014

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 creates a very fruit-forward Merlot. Pasteurized and prepared under supervision of the Cape Town Beth Din, this wine is Mevushal/Kosher for passover.

BLEND

95% Merlot, 5% Durif

AGEING POTENTIAL

5-7 years

ANALYSIS

R/S (g/l): 1.7 pH: 3.54
TA: 5.0 Alc : 14.19%

TASTING NOTE

This wine displays aromas of raspberry and red plums, succulent sweet fruit flavours and finely integrated tannins.

FOOD PAIRING

This sweet, fruity style is lovely on its own as well as an ideal accompaniment to a variety of lamb dishes.

