

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

KOSHER PINOTAGE 2011

BACKSBERG > KOSHER RANGE



ORIGIN

Paarl

CLIMATE

Mediterranean

SOIL TYPE

Sandy clay, med-low yield, 165m West-South West elevation

VITICULTURE

16 year old vineyards, yield \pm 12t/ha

VINIFICATION

Fermented on the skins for 4 days, pressed, pasteurized and bottled early. This wine is prepared under supervision of the Cape Town Beth Din, making it Mevushal / Kosher for passover.

BLEND

100% Pinotage – oaked 30% for 9months.

AGEING POTENTIAL

2 – 3 years

ANALYSIS

R/S (g/l): 1.9 pH: 3.65
TA: 4.7 Alc % (vol): 14.25

TASTING NOTE

Oak-derived vanilla nuances provide the perfect backdrop to youngberry and mulberry fruit flavours. Fresh and soft, this wine provides sheer Pinotage intensity with a supple, juicy finish.

FOOD PAIRING

Compliments spicy, flavourful meat dishes.

