

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

MERLOT 2012

BACKSBERG > PREMIUM RANGE



ORIGIN

Western Cape

CLIMATE

Mediterranean

SOIL TYPE

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

VITICULTURE

2-12 year old vineyards, yield 7-12t/ha

VINIFICATION

This wine undergoes a long period of fermentation on the skins with much aeration. Oak maturation takes place for 12-18 months in 225ℓ oak barrels.

BLEND

100% Merlot - oaked

AGEING POTENTIAL

5 - 7 years

WINEMAKER

Alicia Rechner

ANALYSIS

R/S (g/l): 2.2 pH: 3.61
TA: 5.3 Alc % (vol): 13.81

TASTING NOTE

Pungent aromas of raspberry and red plums are tempered by the deft use of French oak during maturation. Smokey and savoury oak characters are subtle undertones to a palate of succulent, sweet fruit. This complex wine is nicely held together by ripe and silky, mouth-filling tannins.

FOOD PAIRING

Pairs well with duck, lamb, sirloin steak and pastas, as well as being a delicious partner to chocolate and mint desserts.

