

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

PINOTAGE 2012

BACKSBERG > PREMIUM RANGE



ORIGIN

Coastal

CLIMATE

Mediterranean

SOIL TYPE

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

VITICULTURE

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

VINIFICATION

Due to the thick and tannic skin, colour is extracted from the Pinotage grapes within the first few days of fermentation. Early press and immediate oak contact yield a fruity, young Pinotage that shows no aggressive tannins.

BLEND

100% Pinotage – matured with wooden staves for 8 months.

AGEING POTENTIAL

2 - 5 years

WINEMAKER

Alicia Rechner

ANALYSIS

R/S (g/l): 3.5 pH: 3.55
TA: 5.6 Alc % (vol): 14.31

TASTING NOTE

A succulent palate of sweet tannins with ripe mulberry and strawberry fruit. A lingering hint of herbs results in a complex, long finish.

FOOD PAIRING

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

