

PINOTAGE 2013

BACKSBERG > PREMIUM RANGE



ORIGIN

CLIMATE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

ANALYSIS

TASTING NOTE

FOOD PAIRING

Coastal

Mediterranean

Older vines on sandy, clay soils. A combination of Paarl and Wellington fruit.

Due to its thick and tannic skin, colour is extracted from the Pinotage grapes within the first couple of days of fermentation. Early press, immediate oaking and bottled 12 months later, this Pinotage is true to its varietal fruit character.

100% Pinotage

5-7 years

R/S (g/l): 2.9 pH: 3.49 TA: 5.5 Alc: 14.47%

Ripe mulberry and sweet strawberry flavours are complimented by subtle undertones of dried herbs. This Pinotage has a juicy mouth-feel with supple, sweet tannins.

The fruity style of this wine makes it lovely on its own as well as an ideal accompaniment to lamb, spicy food and Italian dishes.

